

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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MEAT PRODUCTS EXPORTS IN APRIL.

Exports of meat and dairy products during the month of April, according to government figures just announced, were very heavy, indicating continued foreign buying for war uses and to supply European shortages due to war conditions. Exports of beef were especially heavy, but it is remembered that a large proportion of fresh beef shipments are re-exports of South American beef sent to Europe via American ports.

For the month of April, according to government figures, exports of fresh beef were 51 times as great as a year ago, being 25½ million pounds for the month, against but half a million pounds in April, 1914. Since the war began exports of fresh beef have totaled nearly 102 million pounds, compared to but 5 million pounds for a like period of the previous year. From 60 to 80 per cent. of this beef, however, was South American product shipped via this country.

Exports of pork products were also very heavy in April. Bacon exports for the month were 3½ times as great as a year ago, exports of hams and shoulders were somewhat more, and lard and other fats also showed increases. The increase since the war began being chiefly in bacon meats, indicates the nature of the foreign demand.

Following is a summary of exports for April, with comparisons:

	April, 1915.	April, 1914.
Beef, canned, lbs.	6,712,434	275,869
Beef, canned, value	\$1,245,872	\$34,977
Beef, fresh, lbs.	25,550,835	539,063
Beef, fresh, value	\$3,565,969	\$71,067
Beef, pickled, etc., lbs.	2,309,443	1,900,454
Beef, pickled, etc., value	\$259,047	\$190,892
Oleo oil, lbs.	10,621,811	10,247,930
Oleo oil, value	\$1,433,911	\$1,044,248
Bacon, lbs.	43,694,094	12,597,687
Bacon, value	\$5,617,213	\$1,747,818
Hams and shoulders, lbs.	18,142,811	12,483,162
Hams and shoulders, value	\$2,504,574	\$1,726,351
Lard, lbs.	38,242,518	29,813,226
Lard, value	\$4,101,231	\$3,309,343
Neutral lard, lbs.	6,424,336	2,241,987
Neutral lard, value	\$774,403	\$240,369
Pork, pickled, etc., lbs.	8,325,797	3,056,134
Pork, pickled, etc., value	\$933,793	\$332,646
Lard compounds, lbs.	6,497,981	4,518,039
Lard compounds, value	\$564,295	\$418,208
Total meat and dairy products value	\$22,850,106	\$9,301,531

Following is a summary of exports for the past ten months, with totals compared:

	Ten mos., 1914-15.	Ten mos., 1913-14.
Beef, canned, lbs.	57,702,781	2,932,419
Beef, canned, value	\$9,473,376	\$390,128
Beef, fresh, lbs.	101,944,956	5,182,842
Beef, fresh, value	\$12,862,504	\$640,696
Beef, pickled, etc., lbs.	21,960,203	19,258,770
Beef, pickled, etc., value	\$2,309,592	\$1,904,888
Oleo oil, lbs.	66,312,685	75,664,993
Oleo oil, value	\$7,744,126	\$7,978,094
Bacon, lbs.	270,810,108	170,405,399
Bacon, value	\$36,714,705	\$22,722,978
Hams and shoulders, lbs.	138,734,367	138,327,286
Hams and shoulders, value	\$20,265,536	\$19,912,997
Lard, lbs.	419,577,132	406,084,064
Lard, value	\$46,586,418	\$46,123,559

Neutral lard, lbs.	23,288,645	23,855,100
Neutral lard, value	\$2,720,024	\$2,710,936
Pork, pickled, etc., lbs.	36,534,764	39,805,184
Pork, pickled, etc., value	\$4,047,062	\$4,358,163
Lard compounds, lbs.	55,424,586	46,328,920
Lard compounds, value	\$4,792,295	\$4,376,975
Total meat and dairy products value	\$154,972,707	\$113,211,641

STOCKS OF PROVISIONS.

Official reports of stocks of provisions at four chief centers at the end of May showed decreased stocks of pork and cut meats as compared to a month ago, though much larger than a year ago. Stocks of lard were largely in excess of a month ago and a year ago. A summary of the official reports from four principal points is as follows:

	Pork, Barrels.	Lard, Tierces.	Cut Meats, Lbs.
	May 31, 1915.	April 30, 1915.	May 31, 1914.
Chicago	124,095	125,600	71,580
Kansas City	4,459	4,878	4,166
St. Joseph	2,632	1,888	3,135
Milwaukee	12,984	17,407	11,011
Total	143,570	149,782	89,892
Chicago	231,273	171,199	160,420
Kansas City	10,706	10,645	6,114
St. Joseph	5,890	6,033	9,831
Milwaukee	12,018	10,489	3,489
Total	259,887	198,366	179,954
Chicago	179,331,198	186,647,904	107,997,267
Kansas City	63,797,500	63,701,900	34,560,000
St. Joseph	28,040,815	24,893,278	22,546,552
Milwaukee	27,243,821	32,537,499	15,690,188
Total	298,413,334	307,780,581	180,594,007

LIVE CATTLE FOR FRENCH ARMY.

Practically the first exportation of live cattle from the Atlantic seaboard in a long time took place this week, when several thousand head of beef cattle from the Western markets were loaded at New York for French ports. It is understood they were for French army use. The French soldier has always been accustomed to fresh-killed beef, even when in the field, and the attempt is being made to continue the practice. Abattoirs are operated at the rear of all lines wherever possible, and refrigerated or canned beef is used only in emergencies.

MEAT SUPPLIES AT CHIEF MARKETS.

Official reports of receipts of meat animals at six principal packing points for the first five months of the year show that receipts of cattle during that time have been about 60,000 head in excess of a similar period last year. Hog receipts at eleven chief markets have been almost two million head in excess of the same five months a year ago. Receipts of sheep and lambs, however, have been more than a million head less than last year for this period.

PACKERS AND BRITISH SEIZURES.

There is no change at Washington in the situation of the difficulty between the packers and the British government over the seizure of meat cargoes by the latter, and its delay in settlement. The matter is still being negotiated, and an agreement is expected along the lines indicated in the last issue of The National Provisioner. The promises made by Ambassador Spring-Rice and Sir Richard Crawford, the British commercial attache, must be confirmed in London, of course, and London officialdom is nothing if not slow.

The cotton situation is equally as serious. In fact, the value of the cotton goods held up by the British is said to be from \$60,000,000 to \$75,000,000, whereas the packinghouse products in dispute are held to be worth from \$20,000,000 to \$25,000,000.

Consequently, the British government is not being allowed to give its entire time to the packers' protests, and seems to be in no hurry to expedite any of the cases, whether they be of cotton or meat products. Nevertheless, the meeting of the packers in Washington and the vigorous fight they put up had the effect of stirring the case up effectively.

A conference of the legal advisers of the packers was held last week to consider plans for a final fight in the British prize court on June 7, for awards for the thirty-one cargoes of seized American ships. Chief Counsel Alfred R. Union, of Armour & Company; Chief Counsel Robert C. McManus, of Swift & Company, and other experts on international commercial law gave their views. Mr. Union was to sail for London later to advocate the packers' cause before the prize court.

The packers do not see any material change in the situation in the promises made by Britain's agents. The proposal that seized cargoes are to be paid for at "agreed on" prices instead of those determined by the prize courts is an exception conceded the packers. Hereafter the British government is expected to make no concessions beyond those provided by international law.

The prize courts may give what they see fit regardless of contract prices between the packers and their customers. The awards, however, are expected to be measured by the market prices at the place of intended delivery.

It was emphatically denied once more that the packers had threatened retaliatory action against the warring nations in refusals to ship supplies. They will continue to sell their products to all foreign buyers for fair

prices, provided the latter enter into satisfactory arrangements for shipments, it is said. In the absence of any agreed rules each contract will govern the conditions of all deliveries under it.

THE FOOT-AND-MOUTH SITUATION.

Reports from Washington state that only one case of foot-and-mouth disease has been discovered in the past two weeks. This was a shipment of infected hogs at Philadelphia. Inquiry showed the hogs to have come from Louisville, Ky., via Pittsburgh, and government inspectors are tracing it back to the original shipper, and even to the farm concerned, if possible. The situation is so well in hand that no further outbreaks are expected, and it is predicted that the rare sporadic cases now bobbing up from time to time soon will disappear entirely.

The government on Monday put into effect quarantine modifications which left only two restricted counties in Iowa, Linn and Buchanan, the balance of the State now being free territory. The amendment also left but two modified counties in Wisconsin, Green and Lafayette, and five restricted counties—Dane, Jefferson, Milwaukee, Racine and Rock—the balance of the State being free.

Indiana now has four restricted counties—Allen, Howard, Johnson and Vigo—while all of Michigan, Federal officials said, is free. In Illinois there are now 39 restricted counties and 48 free counties, while four are exposed—Dupage, Lee, Ogle and Winnebago. There are ten modified counties in Illinois, as follows: Bureau, Carroll, DeKalb, Henry, Kane, La Salle, Jo Daviess, McHenry, Stephenson and Whiteside.

Restricted counties in Illinois are Boone, Cass, Champaign, Coles, Cook (excepting Union Stock Yards) De Witt, Douglas, Edgar, Ford, Fulton, Grundy, Hancock, Henderson, Kendall, Kankakee, Iroquois, Knox, Lake, Livingston, Macon, Marshall, Mason, McDonough, McLean, Menard, Mercer, Morgan, Moultrie, Peoria, Piatt, Putnam, Rock Island, Sangamon, Stark, Tazewell, Vermilion, Warren, Woodford and Will. Balance of Illinois counties are free.

The official Washington amendment to the quarantine regulations follows:

"United States Department of Agriculture, Bureau of Animal Industry, Washington, D. C., May 28, 1915.—To Inspectors in Charge: Please notify transportation companies, newspapers and interested persons at your station that the Secretary of Agriculture has issued amendment 4 to the B. A. I. order 238, effective May 31, 1915, modifying the foot-and-mouth disease quarantine and restrictions in the following particulars:

"Illinois—Dupage County is made exposed area. Jo Daviess County is made modified area. That portion of McHenry County within five miles of infected premises in section 36 of Algonquin Township is exposed area; the remainder of the county is made modified area. The counties of Will and Sangamon and all of Cook, except the Union Stock Yards, are made restricted area.

"Iowa—Buchanan and Linn counties are made restricted area. The counties of Cedar, Clinton, Dubuque, Iowa, Jackson, Johnson and Jones are made free area.

"Maryland—Baltimore city is made exposed area. That portion of Baltimore County within a radius of three miles of infected premises is made exposed area; the remainder of the county is restricted area.

"New Jersey—Lodi and Union Townships, in Bergen County, are made exposed area; the remainder of the county is made modified

area. Passaic and Somerset Counties are made restricted area.

"New York—Genesee County is made restricted area. The following counties are made free area: Alleghany, Cattaraugus, Chemung, Chenango, Clinton, Columbia, Delaware, Dutchess, Essex, Franklin, Fulton, Greene, Hamilton, Jefferson, Lewis, Livingston, Monroe, Ontario, Orange, Otsego, Putnam, Saratoga, Schoharie, Schuyler, Seneca, Steuben, St. Lawrence, Sullivan, Tompkins, Ulster, Warren, Washington, Wayne, Wyoming and Yates.

"Pennsylvania—Those portions of Erie and Warren Counties within a radius of five miles of infected premises are made exposed area; the remainder of these counties are modified area.

"West Virginia—Morgan County is made restricted area. Ohio County is made free area.

"Wisconsin—Green and Lafayette Counties are made modified area. Dodge and Walworth Counties are made free area.

"The quarantine status in other States is not changed.

A. D. MELVIN,
"Chief of Bureau."

STATE DISEASE QUARANTINES.

One of the chief difficulties experienced during the recent foot-and-mouth disease epidemic was the adjustment of shipping and trade conditions to comply with varying and rigorous state quarantine regulations. At times interstate shipments have been impossible because of these arbitrary state rulings. Inspired by fear and by the gravity of the situation, officials in some states have practically put an end to railroad traffic in livestock and meat products across their boundaries by their restrictions, which differed from each other and did not coincide with federal regulations.

This state of things has continued even after the federal authorities got the disease well in hand. Such regulations at this time are considered unwarranted, and have worked such hardship that they have evoked a formal protest from the United States Livestock Sanitary Association, composed of livestock sanitary officials all over the country. The following memorial has been adopted by this Association and sent to the authorities of each state:

Latest reports issued by the United States Department of Agriculture indicate that foot-and-mouth disease is now under control. The quarantined areas in infected states are being made free areas as conditions warrant. So far released sections have continued to remain free of infection, indicating the eradication of the disease.

Several states have in force regulations prohibiting movement of all livestock from states which have at no time been infected with foot-and-mouth disease. It would seem such regulations are unwarranted and work hardship upon the livestock producer, and check development of the breeding and livestock industry.

The United States Live Stock Sanitary Association recommends modification of all such state regulations to conform to the regulations of the Bureau of Animal Industry, United States Department of Agriculture, governing such movement from states where foot-and-mouth disease has not existed, and from areas which may hereafter be classified as free from foot-and-mouth disease.

As horses and mules are not readily susceptible to foot-and-mouth disease, such animals should be exempt from any state regulations prohibiting interstate movement of such animals. It is suggested that such animals from quarantined areas be subject to such disinfection of tails, feet, etc., as may be required by state authorities at destination.

It is the sense of this Association that the various states should enact uniform laws

regulating the production, sale, distribution and use of anti-hog cholera serum and virus.

It is the opinion of this association that the release of the dairy show herd from quarantine is a matter that should be subject to Bureau of Animal Industry regulations, and that the livestock sanitary authorities of each state should determine the conditions and regulations under which such cattle shall be admitted to their respective states.

J. I. GIBSON, President
J. G. WILLS, Vice-President.
O. E. DYSON, Vice-President.
W. P. ANDERSON,
Vice-President.

S. H. WARD,
Advisory Committee.
S. F. MUSSELMAN,
Advisory Committee.
JOHN J. FERGUSON,
Secretary-Treasurer.

PACKERS' CONVENTION PLANS.

The action of the Executive Committee of the American Meat Packers' Association in choosing St. Louis as the place for holding the 1915 convention, and fixing October 11, 12 and 13 as the dates, was reported in the last issue of The National Provisioner. The usual plan of holding convention sessions in the afternoon, giving the morning to private business and the evening to entertainment, will be followed this year. Associate members will have headquarters and trade exhibits under the usual regulations. Prospects are for a lively meeting.

The following bulletin concerning the convention was issued this week to the members of the association:

Your Executive Committee at a meeting in Cleveland, Ohio, decided to accept the very cordial invitation of St. Louis and we will hold our next convention there on October 11, 12 and 13.

The chairman of the Committee was authorized to make hotel arrangements for headquarters, and to appoint committees on entertainment, business program, banquet and press. These will be appointed later.

Business sessions will be held only in the afternoon, and details of the entertainment arrangements will be announced from time to time. No intoxicating liquors will be permitted in the exhibition rooms, and such rooms must be closed during the business sessions.

It was voted to suspend dues of new members making application between now and the convention, so that those who desire to enroll may get a full receipt to October, 1916. This is done in order to encourage recruiting of new members between now and October, and in view of the very active work of the Association, the members are urged to get in as many new applicants as possible.

GEO. L. MCCARTHY, Secretary.

SHIPMENT OF STERILIZED MEATS.

The shipments of meats and parts for canning, etc., where they cannot be branded or shipped in sealed cars, is to be governed by the following meat inspection regulation:

Referring to the instructions in Service and Regulatory Announcements for August, 1914, under caption "The Identification, Storage, and Handling of Carcasses, Quarters, and Parts for Canning as Second Grade, Class, or Quality, Sterilized," attention is directed to the fact that in cases where it is desired to ship meats of this character, which are too small or of such a nature that it is impossible to brand them, from one official establishment to another in sealed cars, they shall not be shipped loose, but must be packed in suitable containers stenciled with the words "passed for sterilization" and marked with a "retained" tag. All other instructions in the notice above referred to should also be closely observed.

FRESH PACKINGHOUSE BY-PRODUCTS TRADE

How a Market Was Found for Many "Killing Products"

By H. B. Bogg, Armour & Company, Chicago.

[EDITOR'S NOTE.—This interesting and entertaining article, written by a well-known Armour executive for "Armco," the Armour salesmen's magazine, shows how packers have not only performed a great public service in the development and distribution of fresh by-products of the packinghouse, but have contributed in a very large way to the conservation of the food resources of the United States and to the education of the general public as to what makes good eating.]

There are few phases of the packing industry that have been of greater interest in their development than that which has had to do with chilling and marketing of "killing products."

Humming bird tongues were hardly more of a rarity to the city-bred man of thirty years ago than were the toothsome but perishable sweetbreads which we produced in considerable quantities, even at that early date, and either destroyed or sold to peddlers at two cents each, considering them a good riddance, under the circumstances.

There was not, of course, the country wide demand which we enjoy catering to in these days of high efficiency, and we could not have supplied it if there had been—because of the lack of refrigeration facilities at that time. Furthermore, there were few dependable refrigerator cars, and no branch houses whatsoever. On this same by-product we now have a brisk demand from every section of the country, and sweetbreads hold high rank as a luxury, wholesaling as high as a dollar a pound.

Variety of Flavor Demanded Today.

The same is true in less degree with regard to calves' brains, livers and hearts, kidneys, ox tails and tongues. There was little demand for them in this country thirty years ago—first, because of the cheapness of prime cuts; second, because few people knew how good they were; and, third, because they were usually not to be had on account of their perishable nature.

Most of these delicate and delectable food products which, cheapened as they were by circumstances, had before that time been regarded as a necessary evil and simply discharged into the river or given freely to whoever would take them away, were just beginning to be of sufficient value in the early eighties to warrant being rendered out in the tank, or given as complimentary accompaniments to the carcasses that were sold.

Today all of these by-products are prized for their own peculiar goodness by many people and served up according to fancy formulas in hotels and at private tables, where novelty is at a premium and variety is the spice of life.

This marks a long step in the packing industry. The packers deserve a double credit for this rapid evolution—first for evolving the means by which these perishables could be preserved, tastily packed and distributed in good condition to the four corners of this great country; and second for the persistent campaign of public education which they have ever since been carrying on, both through the thousands of salesmen who daily canvass the retail trade and through advertising.

The Wholesale Market of 1880.

The present high development of cheap mechanical refrigeration was not even a dream of the future, when I went to the Chicago

packinghouse of Armour & Company in 1880. Even ice refrigeration was by no means an unqualified success, due in a large measure to the failure of packers and others to apply it on a large scale, and experiments in summer chilling in a big way were still being conducted at Chicago and other packing centers.

The crudity of the surroundings of the wholesale market, such as we conducted at that time, is difficult to picture to the imagination of the younger Armour employees today who are so fortunate as to be housed in fine brick buildings with warm, luxurious offices, white-tiled chill-rooms, cement basement and automatic machines.

We did a business of three million dollars a year in a floor space that was pitifully cramped, and with only the protection of outer brick walls of a factory building.

Seven o'clock would find us with fifty or sixty wagons outside of the door waiting for the hogs to be cut. The stock was tumbled down chutes into the wholesale market, packed in barrels, weighed and put on wagons with very little checking and naturally with considerable loss through irregularity and the frailties of human nature.

Comforts were unknown in the packinghouses of those days. We had no heat except in offices. Overcoats and gloves were the mode among the managers and their assistants, and a half hour thawing out in Watt Conway's "smoke house" while lunching, at noontime each day, was a pleasant interval to look forward to. This "smoke house" consisted of a shanty just outside the cellar door, so-called because of the density of the tobacco smoke which usually befogged the otherwise pleasant atmosphere within.

How We Established Our Credit Basis.

Our credit system at that time was refreshingly simple. We used no commercial rating books to arrive at the standing of a prospective customer. We had no blank forms to fill out, and I suspect there would have been some shrewd smiles and significant winks if anybody had been so bold as to suggest one.

A credit basis was established by the manager of the market on the spot. His system was to look the customer over, and draw him out by a few shrewd questions, and then step out to give his rig the "once over." If the man himself looked like a safe risk and the wagon was strong enough to stand up under a load of meat to town and bring its owner back with reasonable certainty, we felt justified in extending credit to him for the 24 hours which would ensue before he turned up for his next load.

In those days business was conducted upon a personal rather than a corporation basis. Office routine was at a discount. Every-day efficiency and a reputation for personal honesty counted for more than surety bonds and balanced books. That such a system had its serious defects there can be no possible doubt, but the energy and enthusiasm which it inspired on the part of the individual went a long way in saving at the spigot to make up for what was being lost at the bung hole.

As an example of the close personal accountability to which the employees of Mr.

Armour at that time were held, I recall one day when Mr. Armour came out to the yards and was going through the market with me on a tour of inspection. The place was very much crowded, as usual, and as he walked ahead threading his way among the barrels which were being rolled to the scales, he noticed a piece of lard on the floor about half the size of a man's hand.

He appeared not to notice it, but I knew him too well to think for a minute that this had escaped his attention. I had no more picked it up and tossed it onto a nearby bench than he turned about, looked where it had been and then glanced inquisitively in my direction. I explained that I had already taken care of this negligence on the part of somebody, whereupon he commented that it was a lucky thing that I had, because he suspected that a good part of his profits were being dissipated by just such careless methods as that.

Developing a Fresh Meats Business.

Those were the days when salt and barrel pork were king. The curing and marketing of dry-salt and barrel-pork was the principal leg the packing business had to stand on. Salt pork was eaten by everybody then. They boiled it with sauerkraut, with beans and other vegetables.

The packinghouse wholesale markets were the biggest factor in the distribution of fresh meats. The prices we were able to get for what are now considered our best cuts, were invariably ridiculously low.

Such prices as 5 cents per pound for pork loins, 6 cents for tenderloins, 2½ cents for pork trimmings, and 4 cents for spare ribs were quite general, so that there was no necessity on the part of the consuming public to pay much attention to anything but the best cuts from the hog.

Consequently little thought was given by the packers to the troublesome fresh by-products, and the river or the tank loomed large as a helping hand in the disposition of many of these products which have since become of high commercial value all over the civilized world.

Pork loins were only made when backs and bellies were cut, but such was the demand for pork loins that Mr. Michael Cudahy, who was at that time the manager of the Chicago plant, received instructions from Mr. Armour to furnish more fresh pork loins.

Orders were orders in those days, and not to be lightly disregarded or quibbled over, notwithstanding the fact that this practice at the start involved a loss wholly out of proportion to any advantage gained.

Loins accordingly were deliberately cut out of the sides, to comply with these demands, leaving what was then a troublesome and most uncommercial product. These sides, with the pork loins cut out, accumulated in such quantities that it was found necessary to create a trade for them, whatever the cost.

The problem was solved by discounting this particular cut, which ever since that time has been known as an "Extra Short." It gradually took its place among our brokers and consignees as a regular article of commerce, and in time it gradually superseded the former "Short Ribs" on the market to such an extent that the latter has almost disappeared, and the "Extra Shorts" are marketed today directly throughout our system.

(To be continued.)

PRACTICAL POINTS FOR THE TRADE

[EDITOR'S NOTE.—Nothing but actual, bona fide inquiries are answered on this page of "Practical Points for the Trade." The National Provisioner uses no "made-up" queries, with answers taken out of old, out-of-date books. The effort is made to take up and investigate each question as it comes in, and to answer it as thoroughly as time and space will permit, with a view to the special need of that particular inquirer. It must be remembered that the answering of these questions takes time, and that the space is necessarily limited, and the inquirers must not grow impatient if the publication of answers is delayed somewhat. It should also be remembered that packing-house practice is constantly changing and improving, and that experts seldom agree, so that there is always room for honest difference of opinion. Readers are invited to criticize what appears here, as well as to ask questions.]

MAKING NEATSFOOT OIL.

An inquiry from a reader in California is as follows:

Editor The National Provisioner:

Can you give me a good recipe for making neatsfoot oil?

The manufacture of good neatsfoot oil means not only the proper manipulation of the raw material, but also means that the raw material must be of good quality, fresh and clean. The best neatsfoot oil comes from cattle feet without the addition of any other material, such as bones, etc. These latter produce a higher percentage of stearine, which is objectionable.

The cattle feet, after the shins are cut off, are scalded until the hoof can be pinched off, then thoroughly washed and cleaned free of all matter tending to affect the quality of the oil. The cooking is done in an open vat at a temperature of about 200 degs. Fahr., but positively not over 212 degs. Fahr., and for about 9 hours.

When the feet are cooked they are allowed to stand until the oil appears clean and pure on the surface, say, about an hour or so, when the oil may be drawn or skimmed off into a jacketed kettle and warmed up to 210 degs. Fahr. again for 8 to 10 hours. It is then allowed to settle, and the water and impurities are drawn from the bottom of the tank, after which steam should be turned on again and the temperature raised to about 250 degs. Fahr. for an hour and a half, so as to "dry" the oil, or, in other words, evaporate the moisture therein. It is very essential that this should be done.

Coming back to the skimming of the oil from the cooking vats, it should be run

through a strainer to the heating kettle. When the oil has cooled sufficiently, say, to 85 degs. Fahr., it may be drawn to tierces.

Neatsfoot oil is sometimes pressed for cold test oil, and will stand 30 degs. Fahr. for 24 hours without any sign of freezing. There are grades of neatsfoot oil other than those made from cattle feet. Cattle bones are used, horses' feet, sheep feet, calves' feet, etc.

The essentials in the manufacture of neatsfoot oil are to have the raw material positively clean—free of all dirt, blood, etc.—to cook under the boiling point, to extract all impurities by drawing off and by straining, and to dry the oil thoroughly; that is, to evaporate all the moisture possible therein.

The amount of free fatty acids present in this oil should not exceed 0.75 per cent., but 0.5 per cent. is preferable. The color should be a golden yellow, resembling prime summer yellow cottonseed oil. The feet should be handled as quickly as possible and not allowed to lie around in heaps, retarding the escape of the animal heat. If well washed in ice cold water prior to scalding a good start is made in the right direction.

The average yield of neatsfoot oil, as shown by a test on the heads and feet of a run of 130,470 cattle at one of the larger packing plants, was 1.061 per cent. Based on the market price of cattle at the time the test was made, the value per head of the oil was a little over 9 cents.

BOCKWURST AND PORK SAUSAGE.

A subscriber in the Southeast writes as follows:

Editor The National Provisioner:

If you can give me a recipe for bockwurst I should be greatly obliged. Also a good pork sausage.

Bockwurst is made as follows: Fresh knuckle meat, 20 pounds; fresh regular trimmings, 30 pounds; salt, 22 ounces; white pepper, 5 ounces; chives or leek, half pound; eggs, one dozen; flour, one pound; water sufficient to make the mass of the proper consistency. Stuff in wide sheep casings, and link five inches long.

To make a fancy grade of pork sausage, take number one pork trimmings, such as ham, back fat trimmings, etc., 150 pounds. This meat will run about 60 per cent. lean and 40 per cent. fat. Chop to desired fineness. Season with $2\frac{1}{2}$ to 3 pounds fine salt, $\frac{1}{2}$ pound white pepper, $\frac{3}{4}$ of an ounce each of mace, ground ginger and thyme; about 3 ounces of sage rubbed fine, and 3 ounces of sugar. Stuff in $\frac{5}{8}$ -inch sheep casings, link 4 inches long, and pack two links long in 1-pound cartons.

FAT SHRINKAGES IN RENDERING.

A packer in the North asks this question: Editor The National Provisioner:

Can you give us the actual amount of shrinkage in rendering, of both the steam and kettle rendered lard?

Fat shrinkages vary according to the nature and quality of the fats rendered. Hog killing stock, for instance, rendered under steam pressure may yield 44 to 50 per cent. of lard, while cutting stock may yield from 30 to 35 per cent. Rendered in an open kettle, leaf lard will shrink about 10 per cent., and back fat around 20 per cent., with but slight variance if properly handled.

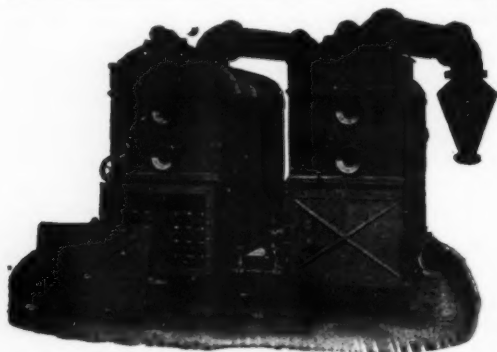
Rendered under steam pressure the following yields of lard from various fats were obtained in a test: Hog heads, 20 per cent.; gut fat, 40 per cent.; ham facings, 50 per cent.; fat trimmings, 50 per cent.; neck bones, 12 per cent.; pig's feet, 12 per cent. Condensed hogs will run approximately 50 per cent. grease.

ITALIAN EMBARGO ON OLIVE OIL.

A cablegram from the American Ambassador at Rome states that olive oil has been included among the products on the embargo list of Italy, but permission to continue shipments to the United States will be granted upon application to the Italian authorities.

GET PRACTICAL INFORMATION.

Are you in doubt on some point connected with the practical operation of your plant or business? Ask The National Provisioner and watch page 18 for the answer.



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is usually well posted as to what he wants. He has had experience with the apparatus and has good reasons for wanting more. Another thing—he doesn't need more unless his plant is growing—an evidence of prosperity and business acumen.

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49-1

THE NATIONAL PROVISIONER

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JULIUS A. MAY, Treasurer.

OTTO V. SCHRENK, Secretary.

PAUL I. ALDRICH, Editor.

GENERAL OFFICES.

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THE PACKERS' CONVENTION

The 1915 convention of the American Meat Packers' Association will be held at St. Louis, Mo., on October 11, 12 and 13. This was decided unanimously by the Executive Committee of the association at its recent meeting at Cleveland. The thing to do now is to get ready for the convention, and help to make it "the best yet."

This is the first time in the history of the association, with a single exception, that the annual packers' convention has been held outside Chicago. Since the organization of the association in 1906 every meeting has been held at the country's chief packing center except the meeting of January, 1912, which was held in Washington, for the purpose of showing Congress and the Government that meat packers were human beings, and not monsters wearing horns and tails!

It has been considered that Chicago was the most accessible point, geographically and otherwise, for meat men from all over the

country. Besides, Chicago hospitality is famous, and the members of the association owe the Chicago friends a life-long debt of gratitude for the thorough and delightful manner in which they have been entertained year after year. No one realizes what a contract it is to prepare and carry out plans for entertaining this big crowd of meat men as the Chicago committees have always done it.

Other cities have advanced claims from time to time for the honor of entertaining the A. M. P. A. But each time they have gracefully given way to the judgment of the association officers in selecting the central location. This year St. Louis has been particularly insistent, and particularly enthusiastic. The claim is made that St. Louis is centrally located and easily reached. She has an enterprising and loyal lot of packers who have supported the association from the start, and stood by it through everything.

If any city deserved recognition for convention honors it was St. Louis. This consideration evidently moved the Executive Committee in its consideration of the question. There is every assurance that the St. Louis members will outdo themselves in the effort to prove that the honor was merited. They are famous for their hospitality down there, and besides, they have a market that is attracting more attention every year from the trade at large, and one that many Eastern buyers and traders will want to visit.

Conditions in world business are uncertain just now, but if any country has reason to be optimistic it is the United States. The meat industry has had its ups and downs, and still has them. If there ever was a time when it was important to size up the situation and get each other's views and opinions, that time is now. It is a fair prediction that the St. Louis convention in October will see such a gathering of packers and affiliated interests—all eager to swap news and views—as has not been excelled since the formation of the American Meat Packers' Association.

WAR MEAT SEIZURES

A bad case of packers' rash broke out over the editorial pages of many daily newspapers throughout the country last week, due to a typically false news dispatch sent out from Washington to the effect that American meat exporters were to boycott the allied European nations because of British seizures of American meat cargoes on neutral vessels.

Packers who have had 20 to 25 million dollars worth of meat products held up by the British government for months have had good cause for complaint. But no sane business man, especially as good a business man as the American packer, and one with such important interests abroad, would ever make any such ridiculous boycott threat. Talk of shutting off meat shipments to needy Euro-

pean customers as an act of reprisal emanated entirely from the over-heated brain of the Washington newspaper correspondent "hard up" for a "good story."

Representatives of the packers interested were in Washington to see what could be done to reach a settlement of the difficulty which has been dragging along for months, while perishable meat cargoes rotted in ships' holds or on the docks, and trade suffered. Instead of threatening a boycott the packers' representatives got together with commercial attaches of the British government and made considerable headway toward a settlement of the case.

Packers who have spent years in building up foreign connections and establishing a good name abroad would hardly permit their tempers to destroy all that, even under the most annoying provocation. Nevertheless the false report was given widespread publicity as an actual fact.

The serious thing is that the public believes what it reads. A false statement, a lie out of whole cloth, is made concerning the meat trade. Newspaper editors comment on it as a fact, and the deadly round of falsehood circles the press of the country. It is true that this sort of thing has been going on for years, and that necessarily the consuming public has been the sufferer in the end. But it should not be. The meat industry deserves truthful treatment and a fair hearing, at least. Neither of these has it yet received from the daily press.

MORE PIGS AND POULTRY

Such progress has been made in the pig club and poultry club movement among the farming boys and girls of the country, as developed and fostered by the federal Department of Agriculture, that it has risen to the dignity of its first convention.

The convention is now in progress in one of the Department's buildings in Washington, with nearly 50 people in attendance, including lay workers, parents and government agents. The convention was started at first as a meeting for the Department's agents and inspectors in the work, but the plan developed so rapidly that a convention every year in the future may be the result. George M. Rommel, chief animal husbandman of the Bureau of Animal Industry, is in charge of the proceedings, assisted by W. F. Ward.

Reports of the progress made in showing the young people how to increase the national output of swine and poultry, and thereby interesting and benefiting their parents and the country at large, indicate the value of this highly important educational work. This is just where the campaign for replenishment of our meat supplies must begin, among the younger generation on the farm.

TRADE GLEANINGS

It is reported that a cottonseed oil mill will be established by the Adel Ginning Co., Adel, Ga.

The Farmers' Equity Union proposes to engage in the meat packing business at Wauneta, Neb.

The Eby Bologna Company, Lebanon, Pa., is now conducting the business of Robert L. Eby, at that place.

The name of the Bismarck Packing and Provision Company, Chicago, has been changed to the John Agar Company.

Morris & Company have purchased a site in Dallas, Tex., on which a branch distributing plant will be erected at the cost of \$60,000.

Richard F. Hoyt, president of the Cottonseed Oil Company, Boston, Mass., has purchased a site in Savannah, Ga., on which a plant to manufacture cottonseed products will be erected.

The American Society of Equity proposes to establish a packing plant at New Richmond, Wis., which will cost \$250,000. Information can be secured from T. J. Davis, of Clear Lake, Wis.

The Dixie Cotton Oil Company, Little Rock, Ark., has been incorporated with a capital stock of \$100,000 with H. S. Hayley as president; J. B. Hildebrand, vice-president, and E. B. Webber, secretary and treasurer.

N. B. Williams, J. B. Wimbish and J. L. Wimbish have incorporated the Williams-Wimbish Meat Company, of Winston-Salem, N. C., with a capital stock of \$50,000. A building has been purchased which will be equipped as a sausage factory.

The Carolina Fish and Oil Company, St. Phillips, N. C., has been incorporated to operate fisheries, manufacture fish oil, etc., by J. F. Brussels, of Wilmington, N. C., John P. DeVeaux, W. A. King and others of Charleston, S. C. Capital stock, \$125,000.

The Craycroft Oil Company, Inc., New York, N. Y., to produce and deal in all kinds of

animal, vegetable and mineral oils, has been incorporated with a capital stock of \$50,000. The incorporators are E. R. Early, T. Barddon, Jr., G. A. Maier, 120 Broadway, New York, N. Y.

The Alabama-Georgia Packing Company, Phenix City, Ala., has been organized with a capital stock of \$60,000 with James L. Glass,

The Tenth Annual CONVENTION

of the

American Meat Packers' Association

will be held at

ST. LOUIS

on

October 11, 12 and 13

WILL YOU BE THERE?

of Trenton, N. J., as president; J. S. Bland, vice-president; M. Crawford, secretary and treasurer. A packing plant, abattoir, cannery and 60-ton refrigerating plant will be established.

At a meeting of the stockholders of the Utah Packing and Provision Company, Salt Lake City, Utah, the following officers were

elected: John Pingree, president; Adam Patterson, vice-president; George M. Ford, secretary and treasurer, and the capital stock of the company was increased from \$50,000 to \$250,000, additional capital to be used in making improvements at the plant.

THE 1915 FERTILIZER CONVENTION.

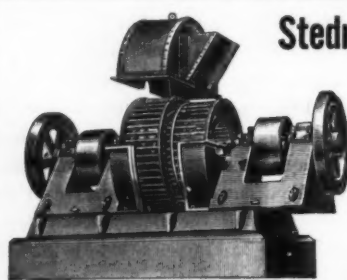
Plans are practically completed for the twenty-second annual convention of the National Fertilizer Association, which will be held at The Homestead, Hot Springs, Va., the week beginning July 12, 1915.

Hon. Myron T. Herrick, of Ohio, formerly United States Ambassador to France; W. H. Bowker, of Boston, a pioneer in the fertilizer industry, and Prof. W. T. Jones, Jr., State Chemist of Indiana, have accepted the invitation of Gustav Jarecki, president of the National Fertilizer Association, to address the convention. Mr. Bowker's subject will be "The Relation of the Fertilizer Industry to Agricultural Development of the Country." Quite a number of representatives from National and State government agricultural departments and experiment stations are expected to be in attendance.

The programme for the entire week will be of interest to the fertilizer industry. On Monday, July 12, the Southern Fertilizer Association will hold their annual meeting. On Tuesday and Wednesday the business sessions of the National Fertilizer Association will be held. Friday and Saturday will be devoted to the meeting of the Middle West Soil Improvement Committee of the National Fertilizer Association. One of the educational features of the convention will be a lecture "Science and Soil" by Prof. Henry G. Bell. This lecture will be illustrated with lantern slides.

The entertainment features will include many novelties in the way of convention amusements. A dinner-dance will open the social side of the convention on Monday evening, July 12. On Tuesday evening there will be a special entertainment, and on Wednesday evening the annual banquet of the association will take place, at which a novel programme is promised. The golf and tennis tournaments will be held on Thursday. Special entertainment will be provided for the ladies during the business sessions and will include carriage rides in the mountains and other outdoor diversions for which Hot Springs is noted.

Fertilizer manufacturers and the allied trades are manifesting an unusual interest in the 1915 convention, and everything points to a much larger attendance than was the case last year.



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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Trading Light—Prices Steady—Stocks Heavy —Lard Exports Small—Domestic Trade Fair.

The tendency of hog product values during the past week has shown very slight movement either way. Quotations have worked up slightly, followed by reaction the past day or two, but with a very limited volume of trade. The interest in the market has been apparently confined to in and out professional trading and some operations in connection with the handling of cash product. The conditions affecting the demand and distribution both for domestic and foreign account have not brought any material change into the situation. Exports of meats continue on quite a liberal scale, but exports of lard are small.

The stocks of lard are large and the distribution is rather disappointing. The Chicago monthly statement of product compared with the conditions prevailing last year showed the following interesting comparisons:

	May 31, '15.	Apr. 30, '15.
Mess pork, new, bbl.	61.180	59.572
Mess pork, old, bbl.	7.326	7.824
Mess pork, repacked, bbl.	2.287	2.287
Mess pork, other, bbl.	53.302	55.926
Lard, new, tes.	195.431	125.580
Lard, old tes.		
Lard, other, tes.	35.842	45.619
Short ribs, lbs.	41,487,380	41,907,841
Total meats, lbs.	179,331,198	186,647,904

For the corresponding time last year the comparisons were:

	May 31, '14.	Apr. 30, '14.
Mess pork, new, bbl.	21.825	21.579
Mess pork, old, bbl.		
Mess pork, repacked, bbl.		
Mess pork, other, bbl.	49.755	48.864
Lard, new, tes.	143,059	123,799
Lard, old, tes.	7.750	11.766
Lard, other, tes.	9.602	10.761
Short ribs, lbs.	14,115,715	17,144,568
Total meats, lbs.	107,997,267	116,190,895

The above statement showed very little change in the meats for the month. The decrease is slightly over 7,000,000 lbs., compared with a decrease of about 8,000,000 lbs. a year ago. These figures would indicate that the prevailing prices were taking care of the manufacture of products and the receipts fully as well this year as was the case a year ago. In lard the story is a very different one. The increase in the stock of new lard is 70,000 tierces for the month, compared with an increase of 20,000 tierces a year ago. The decrease in other lard is, however, about 10,000 tes., compared with a decrease of 5,000 tes. last year.

The export movement of meats continues quite satisfactory, and the shipments for the last week amounted to a little over 11,000,000 lbs., while the shipments of lard were only about 5,250,000 lbs. The movement of lard has been very light during the past month or six weeks.

The hog movement continues quite liberal. The packing for the past week was 605,000,

against 624,000 the previous week, and 534,000 last year. Since March 1 the total has been 5,649,000, against 5,601,000 a year ago.

The following table exhibits the movement and weight of live hogs at Chicago during March, April and May in the past two years:

	1915		1914	
	Rec'd.	Ship'd.	Rec'd.	Ship'd.
March	686,906	58,823	561,972	159,786
April	498,351	53,065	461,980	119,622
May	593,465	65,952	481,730	77,192
Total	1,778,812	177,840	1,505,682	356,600

The average weight of the hogs received during May was 233 lbs., against 233 lbs. in April and 236 lbs. in May, 1914.

The average prices for the past week at Chicago compared with previous years follow:

	Hogs.	Cattle.	Sheep.	Lambs.
Last week	\$7.65	\$8.60	\$6.60	\$10.25
Previous week	7.65	8.50	7.40	9.95
Cor. week, 1914	8.20	8.50	5.45	7.70
Cor. week, 1913	8.45	8.10	5.35	6.75
Cor. week, 1912	7.45	8.15	5.35	8.20
Cor. week, 1911	6.00	5.90	4.15	6.30
Cor. week, 1910	9.50	7.55	5.20	7.90
Cor. week, 1909	7.35	6.60	6.40	8.35
Cor. week, 1908	5.40	6.40	4.40	6.00
Cor. week, 1907	6.20	5.80	6.00	7.60

A great deal of attention is being centered on the start of the new feed stuffs crop. The reports have indicated most excellent conditions for hay and pasture, owing to the good rains which have taken place and also on a highly favorable promise for the oats crop. A considerable increase in acreage in oats, both in America and Canada is shown with a high average condition for June 1. A very favorable Government report is anticipated. Private reports on the corn crop have indicated quite a large increase in the area at the South. The report issued by a leading Western house places the gain in the corn acreage at the South at about 4,000,000 acres, with a probability of some gain in the Central West. The weather conditions have not been of the best, however, for the planting of corn and a good deal of replanting is reported necessary. A statement issued in the middle of the week by a Western authority placed the condition of the new corn, however, in the leading States at 91 to 100, excepting in the Southwest, where conditions were somewhat less favorable.

With the large stocks of product, the question of prices is being very closely considered. The price for lard is only a little under last year, which possibly accounts for the heavy accumulations, and it is possible that either prices will have to give way to some extent before the distribution makes any important inroad upon supplies. A very great deal of attention has been given to the reports from abroad regarding the adjustment of the difficulties incident to shipments of lard and provisions, and the settlement by the British Government with the packing interests. Claim has been made that a considerable

amount of lard has become out of condition, but this has not stimulated the demand and the trade is very quiet for export account.

LARD.—The market is very quiet, with values showing but little change. Demand has been small, and export interest is very limited. City steam, 9½c. nom.; Middle West, \$9.55@9.65 nom.; Western, \$9.87½; Refined Continent, \$10.70 nom.; South America, \$10.90 nom.; Brazil, kegs, \$12.90; compound lard, 7½@7¾c.

PORK.—The market is very quiet but firm and steady with light trade. Mess is quoted at \$18.75@19.25 nom.; clear, \$19.50@21.50 nom.; family, \$21@23.

BEEF.—The market is steady and quiet. Demand is limited and of rather unimportant character. Stocks continue light, and supplies for curing are small. Quoted: Family, \$20@21 nom.; mess, \$18.50@19 nom.; Packet, \$19@20 nom.; extra India mess, \$32@33.

SEE PAGE 29 FOR LATER MARKETS.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported cleared up to May 7, 1915:

BACON.—Avonmouth, England, 286,565 lbs.; Bordeaux, France, 72,966 lbs.; Bridgetown, W. I., 687 lbs.; Bristol, England, 182,206 lbs.; Cardenas, Cuba, 5,000 lbs.; Eten, Peru, 601 lbs.; Hamilton, Bermuda, 846 lbs.; Havana, Cuba, 28,409 lbs.; Havre, France, 20 bxs.; Hull, England, 243,601 lbs.; Kingston, W. I., 590 lbs.; Leith, Scotland, 6,038 lbs.; Liverpool, England, 56,739 lbs.; London, England, 5,161 lbs.; Manchester, England, 96,134 lbs.; Montevideo, Uruguay, 525 lbs.; Pernambuco, Brazil, 770 lbs.; Rotterdam, Holland, 549,200 lbs.; Santiago, Cuba, 9,985 lbs.; Valparaiso, Chile, 4,514 lbs.

HAMS.—Avonmouth, England, 5,001 lbs.; Bridgetown, W. I., 3,122 lbs.; Bristol, England, 168,457 lbs.; Cardenas, Cuba, 15,000 lbs.; Cayenne, French Guiana, 5,186 lbs.; Eten, Peru, 602 lbs.; Georgetown, British Guiana, 991 lbs.; Hamilton, Bermuda, 7,284 lbs.; Havana, Cuba, 14,544 lbs.; Hull, England, 126,400 lbs.; Kingston, W. I., 590 lbs.; Liverpool, England, 66,089 lbs.; London, England, 29,263 lbs.; Macoris, S. D., 6,814 lbs.; Manchester, England, 30,912 lbs.; Montevideo, Uruguay, 526 lbs.; Pointe a Pitre, Guadeloupe, 5,608 lbs.; St. Thomas, W. I., 1,168 lbs.; Santiago, Cuba, 3,602 lbs.; Santo Domingo, S. D., 8,420 lbs.

LARD.—Batavia, Java, 2,163 lbs.; Bordeaux, France, 65,366 lbs.; Bridgetown, W. I., 5,124 lbs.; Bristol, England, 33,600 lbs.; Cardenas, Cuba, 12,918 lbs.; Cayenne, French Guiana, 10,080 lbs.; Eten, Peru, 6,600 lbs.; Georgetown, British Guiana, 1,770 lbs.; Havana, Cuba, 7,235 lbs.; Hull, England, 34,580 lbs.; London, England, 35,000 lbs.; Macoris, S. D., 28,105 lbs.; Manchester, England, 172,163 lbs.; Marseilles, France, 19,284 lbs.; Messina, Sicily, 22,050 lbs.; Newcastle, England, 5,600 lbs.; Palermo, Sicily, 9,250 lbs.; Pointe a Pitre, Guadeloupe, 5,100 lbs.; Rotterdam, Holland, 92,728 lbs.; St. Thomas, W. I., 2,314 lbs.; Santiago, Cuba, 9,478 lbs.; Santo Domingo, S. D., 28,340 lbs.; Savanilla, Colombia, 22,275 lbs.; Valparaiso, Chile, 45,000 lbs.; Vera-Cruz, Mexico, 1,184 lbs.

LARD COMPOUND.—Bridgetown, W. I., 9,968 lbs.; Bristol, England, 2,810 lbs.; Cay-

BEEF AND PORK SAUSAGE MATERIAL
BONELESS CUTS—DRIED BEEF—PROVISIONS
PEERLESS PACKING & PROVISION COMPANY
U. S. Yards:
Chicago, Ill.

enne, French Guiana, 2,700 lbs.; Genoa, Italy, 2,200 lbs.; Georgetown, British Guiana, 1,308 lbs.; Hamilton, Bermuda, 1,470 lbs.; Havana, Cuba, 212,004 lbs.; Kingston, W. I., 1,848 lbs.; Leith, Scotland, 68,355 lbs.; London, England, 24,143 lbs.; Manchester, England, 96,648 lbs.; Newcastle, England, 13,224 lbs.; Pointe a Pitre, Guadeloupe, 1,500 lbs.; Rotterdam, Holland, 108,817 lbs.; St. Thomas, W. I., 5,612 lbs.; Santo Domingo, S. D., 5,640 lbs.; Vera Cruz, Mexico, 18,748 lbs.

LARD OIL.—Genoa, Italy, 20 bbls.

PORK.—Bridgetown, W. I., 24 bbls.; Cardenas, Cuba, 77 bbls.; Eten, Peru, 18 bbls.; Hamilton, Bermuda, 18 bbls.; Georgetown, British Guiana, 50 bbls.; Kingston, W. I., 55 bbls.; Macoris, S. D., 39½ bbls.; Pointe a Pitre, Guadeloupe, 18 bbls.; Puerto Barrios, C. A., 7 bbls.; St. Thomas, W. I., 13 bbls.; Santo Domingo, S. D., 26 bbls.; Valparaiso, Chile, 108 bbls.

PORK FEET.—Marseilles, France, 50 bxs. PORK HEADS.—Bridgetown, W. I., 73 bbls.; Georgetown, British Guiana, 15 bbls.; Pointe a Pitre, Guadeloupe, 79 bbls.

PORK TAILS.—Georgetown, British Guiana, 10 tcs.; Kingston, W. I., 6 bbls.

SAUSAGES.—Bordeaux, France, 1,014 bxs.; Hamilton, Bermuda, 25 pkgs.; Havre, France, 27,500 lbs.; Macoris, S. D., 110 pkgs.; Santo Domingo, S. D., 24 pkgs.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported cleared up to May 7, 1915:

CURED BEEF.—Belize, British Honduras, 7 bbls.; Bridgetown, W. I., 25 bbls.; Cardiff, Wales, 50 tcs.; Cayenne, French Guiana, 75 bbls.; Colon, Panama, 56½ bbls., 4 pkgs.; Eten, Peru, 28 bbls.; Hamilton, Bermuda, 18 bbls.; Kingston, W. I., 27½ bbls., 4 pkgs., 5 tcs.; London, England, 25 tcs.; Macoris, S. D., 6½ bbls.; Pointe a Pitre, Guadeloupe, 25 bbls.; Santo Domingo, S. D., 5 bbls.; Valparaiso, Chile, 108 bbls.

FRESH MEAT.—Cardenas, Cuba, 9,700 lbs.; Hamilton, Bermuda, 9,995 lbs.; Marseilles, France, 6,573,001 lbs.

OLEO OIL.—London, England, 300 tcs.; Manchester, England, 150 tcs.; Rotterdam, Holland, 750 tcs.

OLEOMARARINE.—Belize, British Honduras, 1,300 lbs.; Bridgetown, W. I., 8,875 lbs.; Colon, Panama, 1,200 lbs.; Hamilton,

Bermuda, 2,920 lbs.; Kingston, W. I., 2,600 lbs.; Macoris, S. D., 3,607 lbs.; Pointe a Pitre, Guadeloupe, 5,050 lbs.; St. Thomas, W. I., 9,300 lbs.; Santo Domingo, S. D., 4,860 lbs.

TALLOW.—Colon, Panama, 1,200 lbs.; Genoa, Italy, 26,381 lbs.; Santo Domingo, S. D., 58 bbls.; Valparaiso, Chile, 34,798 lbs.

TALLOW OIL.—Genoa, Italy, 30 bbls.

TONGUES.—Hull, England, 75 cs.

CANNED MEATS.—Batavia, Java, 482 cs.; Bridgetown, W. I., 1,124 lbs.; Bristol, England, 1,950 cs.; Cardiff, Wales, 450 cs.; Cayenne, French Guiana, 63 cs.; Eten, Peru, 58 cs.; Hamilton, Bermuda, 145 cs.; Havre, France, 600 cs.; Hull, England, 25 cs.; Kingston, W. I., 34 cs.; Liverpool, England, 9,999 lbs.; London, England, 335 cs.; Macoris, S. D., 32 cs.; Manchester, England, 1550 cs.; Melbourne, Australia, 25 cs.; Newcastle, England, 225 cs.; Pointe a Pitre, Guadeloupe, 28 cs.; Savanilla, Colombia, 18 cs.; Valparaiso, Chile, 288 cs.

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, June 3.—Quotations on green and sweet pickled meats, f. o. b. Chicago loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 13¼c.; 10@12 lbs. ave., 13¼c.; 12@14 lbs. ave., 13¼c.; 14@16 lbs. ave., 13c.; 18@20 lbs. ave., 13c. Sweet pickled, 8@10 lbs. ave., 13½c.; 10@12 lbs. ave., 13c.; 12@14 lbs. ave., 12¾c.; 14@16 lbs. ave., 12½c.; 18@20 lbs. ave., 12½@12¾c.

Skinny Hams—Green, 14@16 lbs. ave., 14c.; 16@18 lbs. ave., 13¼c.; 18@20 lbs. ave., 13¼c.; 22@24 lbs. ave., 13¼c. Sweet pickled, 14@16 lbs. ave., 13¼c.; 16@18 lbs. ave., 13c.; 18@20 lbs. ave., 13c.; 22@24 lbs. ave., 12¼c.

Picnic Hams—Green, 5@6 lbs. ave., 10½c.; 6@8 lbs. ave., 9½c.; 8@10 lbs. ave., 9¼c.; 10@12 lbs. ave., 9c. Sweet pickled, 5@6 lbs. ave., 10½@10¾c.; 6@8 lbs. ave., 9½c.; 8@10 lbs. ave., 8¾c.; 10@12 lbs. ave., 8½@8¾c.

Clear Bellies—Green, 6@8 lbs. ave., 17c.; 8@10 lbs. ave., 16c.; 10@12 lbs. ave., 14¾c.; 12@14 lbs. ave., 13c.; 14@16 lbs. ave., 12¼c. Sweet pickled, 6@8 lbs. ave., 16c.; 8@10 lbs. ave., 14½c.; 10@12 lbs. ave., 13c.; 12@14 lbs. ave., 12c.; 14@16 lbs. ave., 11½c.

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to European ports for the week ending Thursday, May 27, 1915, as shown by A. L. Russell's report, are as follows:

Steamer and Destination.	Oil		Cottonseed		Bacon and		Tallow		Beef		Pork		Lard	
	Cake.	Bbls.	Oil.	Bbls.	Butter.	Hams.	Pkgs.	Pkgs.	Pkgs.	Pkgs.	Pkgs.	Pkgs.	Tcs.	Pkgs.
St. Paul, Liverpool.....					371	1329						140		
Adriatic, Liverpool.....			50			4849			326			635		5650
Glenstrae, London.....						609					15	25		750
Inkum, London.....														250
Minnehaha, London.....					109	2159			25	100	200			1500
Urbino, Hull.....														200
Francisco, Hull.....						611			25	15	710			3708
Euclid, Manchester.....			2250			40						175		500
Chicago City, Bristol.....						1008								70
Tuscania, Glasgow.....			200			1248			330	100	475			1400
Maashaven, Rotterdam.....	12843					476	400				1308			1175
Ryndam, Rotterdam.....	5122													
Nerak, Rotterdam.....	32311													
African Monarch, Rotterdam.....						2375			4850	5	1530			
Zaandijk, Rotterdam.....	4347													
Christian Michelson, Rotterdam.....	2397													
Kristianiafjord, Bergen.....		150				265	28			25	210			
Ben Nevis, Havre.....						20								
Bellagio, Havre.....	1100												50	
Thode Fageland, Bordeaux.....												60		
Niagara, Bordeaux.....						3396				10	225			600
Stampalia, Naples.....												650		
Calabria, Genoa.....		700				255							1750	
Total.....	58120	3350	480	15244	428	5556	270	5693	18253					

FOREIGN COMMERCIAL EXCHANGE.

New York, June 4.—Foreign commercial exchange rates, so far as quoted, are as follows:

London—	
Bankers' 60 days.....	4.75½
Cable transfers.....	4.78½
Demand sterling.....	4.78½
Commercial, 60 days.....	4.75½
Commercial, 90 days.....	4.74

Paris—	
Commercial, 90 days.....	No quotations.
Commercial, 60 days.....	No quotations.
Commercial, sight.....	5.43
Bankers' cables.....	5.43½
Bankers' checks.....	5.44

Berlin—	
Commercial, sight.....	83¼
Bankers' sight.....	82¾
Cable transfers.....	82¾

Antwerp—	
Commercial, 60 days.....	No quotations.
Bankers' sight.....	No quotations.
Bankers' cables.....	No quotations.

Amsterdam—	
Commercial, 60 days.....	38¾@38½
Bankers' sight.....	39½

Copenhagen—	
Checks.....	25.95

EXPORTS OF PROVISIONS

Exports of hog products for the week ending May 29, 1915, with comparisons:

To—	PORK, BBLs.		
	Week ending May 29, 1915.	Week ending May 30, 1914.	From Nov. 1, '14, to May 29, 1915.
United Kingdom.....	115	130	7,230
Continent.....		140	2,250
So. & Cen. Am.....	359	240	6,685
West Indies.....	1,572	1,396	32,062
Br. No. Am. Col.....	433	84	11,700
Other countries.....		18	315
Total.....	2,519	2,068	60,182

To—	MEATS, LBS.		
	Week ending May 29, 1915.	Week ending May 30, 1914.	From Nov. 1, '14, to May 29, 1915.
United Kingdom.....	3,371,675	5,272,080	306,495,957
Continent.....	2,154,444	288,125	93,412,996
So. & Cen. Am.....	96,352	52,000	1,335,406
West Indies.....	234,080	93,350	3,768,176
Br. No. Am. Col.....	4,845	26,250	84,270
Other countries.....			45,931
Total.....	10,861,396	5,731,805	405,142,736

To—	LARD, LBS.		
	Week ending May 29, 1915.	Week ending May 30, 1914.	From Nov. 1, '14, to May 29, 1915.
United Kingdom.....	3,225,110	4,413,028	190,616,750
Continent.....	1,014,600	1,362,690	125,207,240
So. & Cen. Am.....	429,612	449,150	10,984,401
West Indies.....	619,133	174,490	13,276,959
Br. No. Am. Col.....		3,250	256,382
Other countries.....		47,400	641,130
Total.....	5,288,455	6,449,918	340,984,533

RECAPITULATION OF THE WEEK'S EXPORTS.

From—	Pork, lbs.	Meats, lbs.	Lard, lbs.
New York.....	1,534	6,879,421	3,387,955
Boston.....	5	1,731,975	342,500
New Orleans.....	980	116,000	630,000
Montreal.....		2,134,000	928,000
Total week.....	2,519	10,861,396	5,288,455
Previous week.....	1,908	21,418,273	4,822,305
Two weeks ago.....	1,906	13,983,443	4,478,674
Cor. week last y'r.....	2,008	5,731,805	6,449,918

COMPARATIVE SUMMARY OF EXPORTS.

From Nov. 1, '14. Same time to May 29, '15. last year.				Changes.
Pork, lbs.....	12,636,400	14,793,800	Dec.	2,157,400
Meats, lbs.....	405,142,736	196,561,760	Inc.	208,580,976
Lard, lbs.....	340,984,533	256,297,370	Inc.	84,687,163

OCEAN FREIGHTS.

[Subject to change. Quotations given are shillings per ton and cents per 100 lbs.]

	Liverpool.	Glasgow.	Rotterdam.	Copenhagen.
Beef, tierces.....	60sh.	60sh.	100c.	125sh.
Pork, barrels.....	60sh.	60sh.	100c.	125sh.
Bacon.....	60sh.	60sh.	100c.	125sh.
Canned meats.....	60sh.	60sh.	100c.	125sh.
Lard, tierces.....	60sh.	60sh.	100c.	125sh.
Tallow.....	60sh.	60sh.	100c.	125sh.
Cottonseed oil.....	13sh.	65sh.	100c.	125sh.
Oil cake.....	50c.	50c.	80c.	60c.
Butter.....	100sh.	90sh.	200c.	200c.

No rates to Hamburg.

Philadelphia, Pa.

Established 1860

Branch: 204 Trader's Bldg., Chicago, Ill.

JACOB STERN & SONS

HIDES, CALF SKINS, TALLOW

SPECIALISTS IN PACKER GREASE, ALSO CATTLE TAILS

PHILADELPHIA, PA.

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—Quiet concessions were made in the local tallow market during the past week, and there was evidence of a weakening of holders at outside points. There seemed to be freer offerings for future shipments, and special tallow for July delivery sold on a basis of 6½c. loose. It was strongly intimated that city specials would be offered at this level very soon.

The predictions of lower prices were based principally on the export situation and foreign conditions. With political affairs unprecedentedly bad there is a disinclination to anticipate future requirements so that the general consuming demand is of a hand to mouth character. No change has taken place in the export situation as affecting the United States and Holland with greases stored here for the account of foreign buyers. A redeeming feature is that these buyers are financially strong and thus their product is not being resold.

The further weakness in the London market was disconcerting. There were 2,706 casks offered at the last auction sale at that center of which only 708 were taken at 6d. to 1/6 under the basis of the previous sale. Much is heard concerning the probability of importations here from London, although no direct offers have been traced to this time. Prime city tallow is quoted at 6c. nominal and city specials at 6½c. bid loose.

OLEO STEARINE.—Trade has been very unimportant and buyers are awaiting lower levels. The market is quoted at 9¼c. asked. It was understood, however, that bids of 9c. would be accepted.

OLEO OIL.—The market is nominal. Foreign demand continues very quiet and the domestic trade is small. Extras are quoted at 10½@10¾c. and prime at 9½c.

SEE PAGE 29 FOR LATER MARKETS.

GREASES.—The tone of the market is heavy with values lower to sell. Quotations are nominal as follows: Yellow, 5¼@6c. nom.; bone, 5¼@6c. nom.; house, 5¼@6c. nom.

COCOANUT OIL.—The demand has been very quiet this week with values lower on the small demand. Offerings are not heavy, but coming on a market of small orders have affected values. Quoted: Cochin, 10½@12c.; arrival, —; Ceylon, 9½@10c.; shipment, —.

PALM OIL.—There has been a further easing in price with the demand small. Supplies are not heavy, but requirements are easily satisfied. Prime red spot, 7c.; to arrive, —; Lagos, spot, 8c.; to arrive, —; palm kernel, 10½@10¾c.; shipment, 10¼@10½c.

NEATSFOOT OIL.—For 20 cold test, 95@96c.; 30 do., 88c.; water white, 80@82c.; low grade off yellow, 63c.

CORN OIL.—The market is dull and heavy with rather limited demand at the lower prices. Prices quoted at \$6 in car lots.

SOYA BEAN OIL.—The market is easier with other oil, although the offerings are not heavy. Spot is quoted at 6½@6¾c.

FRESH MEAT AND OFFAL IMPORTS.

Imports of foreign fresh beef into the port of New York during the past week totaled 29,378 quarters, comparing to 23,845 quarters last week and nothing two weeks ago. Mutton imports totaled 10,083 sheep and 11,546 lambs, compared to 15,201 sheep and 11,937 lambs last week. Other receipts included 832 packages of offal and 310 bags of beef cuts, 59 casks of casings and 15 barrels of hair, all from South America.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to June 4, 1915, show that exports from that country were as follows: To England, 78,675 quarters; to the Continent, 14,442 quarters; to the United States, none. The previous week's exports were as follows: To England, 143,989 quarters; to the Continent, 32,094 quarters; to the United States, none.

IMPORTS OF FRESH BEEF.

For the week ending May 29, 1915, the Government reports imports of fresh beef at the port of New York amounting to 3,665,200 pounds, the average value according to estimates from the manifests being 81.3 cents per pound. This includes not only the dressed beef, but offal and pieces as well. The previous week's imports totaled 12,096 pounds, value averaged 12 cents per pound.

EXPORTS OF DAIRY PRODUCTS.

Exports of dairy products from New York reported cleared up to May 7, 1915:

BUTTER.—Eten, Peru, 432 lbs.; Hamilton, Bermuda, 2,402 lbs.; Kingston, W. I., 1,465 lbs.; Liverpool, England, 4,800 lbs.; London, England, 36,043 lbs.; Pointe a Pitre, Guadeloupe, 9,900 lbs.; St. Thomas, W. I., 700 lbs.

EGGS.—Manchester, England, 200 cs.

CHEESE.—Bridgetown, W. I., 1,251 lbs.; Bristol, England, 8,958 lbs.; Kingston, W. I., 2,156 lbs.; Liverpool, England, 84,862 lbs.; London, England, 153,001 lbs.; Macoris, S. D., 5,857 lbs.; Manchester, England, 33,320 lbs.; St. Thomas, W. I., 1,428 lbs.; Santo Domingo, S. D., 1,326 lbs.

WESTERN FERTILIZER MARKET.

(Special Letter to The National Provisioner from The Davidson Commission Co.)

Chicago, June 2, 1915.—The animal ammoniate market is rather quiet, considerably less trading having been done the past week, as buyers and sellers are apart in their views. Holders are asking last week's prices to a shade less, while buyers are bidding about 5c. per unit lower and would take on considerable quantities for June, July and August shipment on this basis, if holders would meet their views. We quote the market nominally as \$2.40 for blood and \$2.20 and 10c. up to \$2.30 and 10c. asked for tankage by a few of the larger producers, who appear willing to hold their product rather than meet the present market prices.

Other grades of tankage are firmly held at about unchanged prices. Some extra choice lots showing a large percentage of grease might bring \$2.00 and 10c. from the local buyers, who are rehandling such product, while other lots are selling as low as \$1.90 and 10c. and are hard to move even on this basis. (Complete quotations will be found on page 39.)

PORK CUTS IN NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, June 3.—Wholesale prices on green and sweet pickled pork cuts in New York City are reported as follows: Pork loins, 16½@17½c.; green hams, 8@10 lbs. ave., 13½c.; 10@12 lbs. ave., 13c.; 12@14 lbs. ave., 12½c.; 18@20 lbs. ave., 13c.; green clear bellies, 6@10 lbs. ave., 14c.; 10@12 lbs. ave., 13½c.; 12@14 lbs. ave., 13¼c.; green rib bellies, 10@12 lbs. ave., 13c.; 12@14 lbs. ave., 13c.; S. P. clear bellies, 6@10 lbs. ave., 13½@14c.; 10@12 lbs. ave., 12½@13c.; 12@14 lbs. ave., 12½c.; S. P. rib bellies, 10@12 lbs. ave., 12½c.; 12@14 lbs. ave., 12c.; S. P. hams, 8@10 lbs. ave., 13½c.; 10@12 lbs. ave., 13c.; 18@20 lbs. ave., 14c.; city dressed hogs, 11¼c.; city steam lard, 9¼c.

Western prices on green cuts are as follows: Pork loins, 8@10 lbs. ave., 14½@15½c.; 10@12 lbs. ave., 13½@14c.; 12@14 lbs. ave., 12½@13c.; 14@16 lbs. ave., 11½@12c.; skinned shoulders, 10@11c.; Boston butts, 11½@12c.; boneless butts, 12½@13½c.; neck ribs, 4c.; spareribs, 9c.; lean trimmings, 12½c.; regular trimmings, 9½c.; kidneys, 5c.; tails, 7c.; livers, 3c.; snouts, 5c.; tenderloins, 21@22c.; pig tongues, 10@10½c.

Green Olive Oil Foots

SUPERIOR QUALITY

AND ALL OTHER SOAP MATERIALS

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383 West St., New York

SOUTHERN MARKETS

Columbia.

(Special Wire to The National Provisioner.)

Columbia, S. C., June 3, 1915.—Crude cottonseed oil, 39½@40c. bid. The usual summer dullness now prevails.

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., June 3, 1915.—Crude cottonseed oil very dull at 40c., basis prime; stocks about exhausted. Meal quiet at \$24, f. o. b. mills, for 7½ per cent. prime. Hulls nominal.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., June 3, 1915.—Prime crude cottonseed oil nominally 41c. Prime 8 per cent. meal \$25.50@26. Hulls, \$6.50@7, loose. No business being transacted.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., June 3, 1915.—No crude cottonseed oil offering in this territory. Refined oil dull; choice grades scarce. Prime meal, 8 per cent., steady at \$26.50; 7½ per cent. meal, \$26, short ton, tagged, New Orleans. Sundry sales of cake and meal for export this week. Loose hulls, \$6.62; sacked hulls, \$8.75 here.

OIL MILL PRESS CLOTH TESTS.

(Special Letter to The National Provisioner from the Fort Worth Laboratories.)

Fort Worth, Tex., June 1, 1915.—Referring to our last month's bulletin on press cloth tests, it was not as clear as desired that the second division in the series of tests was made on the cloth parallel to the selvage (warwise), or longways of the cloth as it comes in the roll. The third division of tests were made on the cloth in the opposite direction (fillingwise). The last figures in the first division give the percentage by weight of the yarn running in this latter direction.

In order to get a better basis of comparison, we have calculated from the figures given last month the following figures:

Sample number.	Combined strength both directions.	Combined strength per unit weight.	Strength per unit weight of yarn fillingwise.
1.....	13500	13850	23250
2.....	16840	13560	20610
3.....	16930	15510	23160
4.....	16690	12790	20850
5.....	14140	12120	23100
6.....	18130	15180	26560
7.....	17790	18110	27600
8.....	15930	16730	23670
9.....	11720	14270	16858

It will be understood that these are obtained by simply dividing the strength of the yarn by the weight in pounds per linear foot in each case. A comparison of not only our published results on this work, but also tests made for our customers, indicates that this method of calculating results enables one to make a more advantageous comparison. We will therefore in the future probably make these calculations on all reports sent out.

There is a certain amount of regularity in the differences in different brands, indicating that all manufacturers are not making equally good press cloth. There is also an irregularity indicated in some kinds of cloth;

i. e., all samples of one of the black hair-cloth do not seem to have the same strength. We are advised that at least one manufacturer intends to furnish a more tightly-woven cloth of this kind. Possibly this is a needed change in the manufacture of this comparatively new cloth.

We have letters out now to all American manufacturers of whom we can learn requesting samples for file, and possibly for tests later. We have so far only gotten in touch with one dealer of English-made cloth. Certain characteristics of his cloth prompt us to request anyone using or handling English cloth to advise us, in order that we may obtain samples of same.

Several manufacturers are showing their interest in this work, as are also users, and we suggest a close comparison during the next few months of our tests with the older methods of judging press cloth.

INTER STATE'S VICE-PRESIDENT.

The newly-elected vice-president of the Inter State Cotton Seed Crushers' Association, who in due course succeeds to the head of the organization next year, is one of the members of the organization who is most



GEORGE W. COVINGTON, Hazlehurst, Miss.
Vice-President Inter State Cotton Seed Crushers' Association.

active along progressive lines. George W. Covington, of Hazlehurst, Miss., has been a cottonseed crusher almost since the industry became of any consequence, and joined the Inter State Association soon after its organization. He has been one of the leaders in bringing Mississippi to the front as a live State association, and a strong support of the national interests of the industry. He is a banker as well as an oil miller, and a broad-minded man who sees his own best interest in helping his fellows. This has made him one of the popular members of the association, and his popularity was evidenced by the enthusiasm manifested upon the occasion of his election at the Birmingham convention, when the applause greeting his election was the loudest and longest that has been heard in some years.

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York, June 2, 1915.—From the closing prices of May 12 the market declined an additional 10 to 19 points before the decline could be checked. The general uncertainty prevailing and the slack demand from the consuming trade caused holders to lose faith and sell out. At the low level a fair demand sprung up from the domestic consuming trade and a heavy demand came in from Europe. On this class of buying and the buying for short accounts the market moved up daily, and not until May 24, when all of the recent declines were recovered and some 4 to 8 points additional, could the advance be checked.

On this date rumors to the effect that further restrictions would be placed on export shipments caused buyers to hesitate. The next day these rumors were confirmed to the effect that the Netherlands Overseas Trust would refuse to issue further guarantees on shipments of cotton oil to Holland, naturally stopping any further shipments to this quarter. This fact naturally could only be construed as another "bear" argument, and the market again started to give way.

For how long a period these guarantees will be withheld will depend upon the demand from England and her possessions for butter. Holland supplies the greater part of the demand from this direction for the article in question. Until this restriction is raised, one of the largest buyers of cotton oil is naturally eliminated. The market since the 24th has again lost all of the recent advances. In fact, new low records for the season were established in all deliveries.

Since our last report stocks of crude oil and refined oil in independent hands have been further reduced. This fact is clearly indicated, particularly in the Texas bleachable oil market. Bleachable oil sold in Texas at \$5.80 when August prime summer yellow refined oil was selling on the New York Exchange at \$7.10. Today Texas bleachable oil is quoted at \$5.60, as compared to the New York quotation for August prime summer yellow of \$6.53.

Cotton oil at present prices is selling below its intrinsic value, due to the fact that nervous holders are trying to force their holdings upon a market not able to absorb it as rapidly as offered. In fact, we now find the price within the soapmakers' ideas of values, and cotton oil is moving in this direction in quite fair quantities again. As a general rule, when cotton oil reaches the soap-makers' level it is generally a signal that the market is getting down to rock bottom.

Under present existing conditions, however, all signs seem to fail. With independent holdings of crude oil down to small proportions, and the "long" interest in the New York market certainly materially reduced, it appears that there should be less risk on the buying side, and extremely dangerous to operate on the selling side of the market. Forecasts as to what the market is likely to do with conditions changing almost daily would be more or less guesswork, and of no material value.

	Close May 12.	High.	Low.	Close June 2	
July ...	\$6.58 b	\$6.59 a	\$6.63	\$6.38 b	\$6.39 a
Aug. ...	6.74 b	6.75 a	6.78	6.53 b	6.55 a
Sept. ...	6.85 b	6.86 a	6.89	6.62 b	6.65 a
Oct. ...	6.87 b	6.90 a	6.87	6.65 b	6.67 a
Dec. ...	6.65 b	6.68 a	6.73	6.54 b	6.57 a

EXPORTS OF COTTONSEED OIL.

Preliminary government estimates of exports of cottonseed oil for the month of April give exports from the United States for that month as 114,138 bbls., compared to 73,680 bbls. for March and 45,438 bbls. for April, 1914. Exports for the season from September 1, 1914, to April 30, 1915, according to these estimates, were 620,716 bbls., compared to 396,647 bbls. for a like period a year ago.

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

New Low Levels—More Liquidation—No Support—Political Conditions Still Disturbing—Export Embargo Unrelieved—Cotton Conditions Fairly Good.

No essential change has taken place as affecting underlying conditions in cotton oil. There have been further declines, and the action of the market has been such as to encourage a spread of the pessimistic views held by a great majority in the trade. These interests hear the big people talking in a gloomy strain and see that no valiant efforts are made to sustain the price list.

Speculation has seldom been so quiet. It is not surprising, however, that outsiders are disinterested. With the political affairs of the world unsettled beyond parallel, there is no inclination to become involved in speculative commitments unless some unusual assurance of ultimate profit is furnished the trader. Thus there is a reason for occasional operations in the stock market which naturally responds to the general business of the country and the influx of war orders, but in various other markets, including the seasoned cotton and grain markets, the speculation has dwindled.

There has been liquidation of cotton oil during the past week partly for Southern,

Western and local account. In addition, switching operations in the local market have been noticed. It appears as though holders of July oil contracts are not over anxious to abandon their position on the long side, but realize that unless conditions change materially, as far as the consuming trade is concerned, there will occur further heavy deliveries on July oil contracts and the basis for switching might change to the further disadvantage of the speculative holder.

At this time it is believed that the tenders on July will amount to somewhat over 30,000 bbls. There have been estimates as high as 70,000, but such extreme figures represent the ideas of irresponsible people, and clearly of those interests who are desirous of influencing the speculative trade. There are close to 17,000 bbls. of oil in warehouses adjacent to New York, and much of this oil is likely to be tendered during July. It will be recalled that the comparatively large stocks held at New York were accumulated principally from the big tenders on May deliveries and the placing of about 7,000 bbls. of oil in store for the account of Holland buyers.

No change for the better has taken place in the export situation. The embargo on shipments of oil and greases into Holland is

still in force, and nothing has been said suggesting an early lifting of this restriction. Various views are to be had concerning the necessity of the Netherlands Over Seas Trust in continuing their exclusion of certain importations into Holland. The favorite theory is that England is bringing great pressure to bear on certain countries, and particularly Holland, leading toward a prevention of re-exportation of product into Germany. It is obvious that with Italy in the war the position of Holland is of supreme importance. Nevertheless, there are hopes that an early resumption of trade will be seen, as all authorities admit that a highly profitable outlet for cotton oil has been closed by the recent ruling.

The position of crude oil in the South has not come in for much attention, despite the claim that unusually large supplies remain to be liquidated. Interests who have returned within the past several days from extended Southern trips do not seem disposed to credit statements of liberal unsold supplies at mills points, yet there are undoubtedly numerous scattered holdings which have to be considered in the aggregate. During the week there was crude oil sold at slightly over 40c. a gallon in the Southeast,

The
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Cotton
Oil Co.



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CAKE, ASHES,
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San Francisco, 1894.
Atlanta, 1895.
Paris, 1900. Buffalo, 1901.
Charleston, S. C., 1902.
St. Louis, 1904.

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A BETTER RELATIONSHIP BETWEEN REFINERS AND OIL MILL MEN.

By Frank J. Fulton, Louisville, Ky.*

Mr. President, Ladies and Gentlemen:

My subject carries an inference that the relationship between cottonseed oil refiners and cottonseed crushers is not always an ideal relationship. When there is trouble between two parties it is usually not only the fault of one of them. It takes two to make a fight, and misunderstandings between friends are usually caused by lack of complete understanding and lack of confidence.

I have been interested in both cotton oil refineries and cotton oil mills, and I think I know something of the viewpoint of each side of the question. In the last ten years I have seen an improvement in the relationship between refiners and oil mill men. I am going to devote this address entirely to the one thing that I think is of most importance in connection with my subject, and that is, the adjustment of financial matters between refineries and cottonseed crushing mills, based upon claims for allowances, due to crude cottonseed oil not being prime.

I think if the matter of allowances for quality on off oil can be reduced to a mathematical problem, no man will ever be again asked to discuss the question of a better relationship between these parties. Under a contract for basis prime crude cottonseed oil, the only question to be solved is, What is a refiner entitled to in the way of allowance, in cents per gallon, if the oil is not prime under the rules of our Association?

A refiner, in purchasing crude cottonseed oil, sells refined oil, and if the crude oil which has been purchased will not make the refined oil which he has sold, he is entitled to receive from the crude oil mill such allowance as will make up for his loss, due to his having to substitute some prime oil against his sale of good oil, and his having to sell some off refined oil manufactured out of the crude oil in question. The refiner is entitled to his actual loss in the matter, no more or no less.

The larger manufacturers of crude oil, and the men who have had the opportunity to sit on arbitration committees, have little or no difficulty in arriving at settlements on off oil. The men who have the most difficulty in adjusting claims with refineries are the smaller mills. It must be true, then, that this is to

some extent because the smaller manufacturers of crude oil do not have a proper understanding of what is done with their product by their customers.

During the past year the mills of Alabama have had considerable experience with such matters.

Tables of Allowances Should Be Compiled.

Tables of allowances made up from the experience of many people should be made. Refiners should co-operate with mill men in the dissemination of technical information regarding the working results of crude oil in oil kettles.

It has been my pleasure, during the past year, to compile figures on this subject, which are accepted as the basis for the settlement of claims between my company and several of the larger crude oil operators in your section, so that when analyses made by the refiner and by the mill's chemist can be made to show the exact quality of the tank of oil in question, the matter of the amount of allowance due is largely a mathematical calculation.

I do not wish to burden this talk with a multitude of figures, but I have with me, and will be glad to show to managers interested, details of these schedules, and many examples of how they were made up. It would be presumptuous for me to insert these figures in this address as something that should be adopted by the trade. Such tables as I am recommending can only be made from the experience of many people over long periods of time, and compiled from many sources. The work that I have been doing along this line in conjunction with some of the mill men has simply been preliminary steps.

I would like to see the associations appoint committees for the compiling and tabulating of data along this line. If each of you, for instance, had in your office a table showing that crude cottonseed oil at 45 cents a gal-

lon, if running 12 per cent. refining loss, to make a color of 10 red and a flavor badly off, was entitled to a reduction in price per gallon of 2 3/4 cents, when you received your chemist's analysis of the oil running through your presses, you would not only know that you were making off oil, but you would know how much off the oil was which you were making, and you could more intelligently decide what price you should pay for similar seed.

A better relationship between refiners and cotton oil men can be had by better acquaintance. These conventions are valuable in this respect, but I think that the reducing to as near a mathematical calculation as is possible the matter of allowances on the quality of your goods will do more than anything else, not only to improve the relationship between refiners and oil mill men, but the information resulting therefrom will help you make more money in your mill.

PLANS FOR GEORGIA CONVENTION.

All arrangements have been perfected for the entertainment features and business sessions of the eleventh annual convention of the Cotton Seed Crushers' Association, of Georgia, which will be held at the Hotel Tybee, Tybee Island, Ga., on June 14, 15 and 16. The programmes will be sent out by Secretary-Treasurer E. P. Chivers to the membership in a few days.

As previously announced, a majority of the crushers will go to Savannah on a special train from Atlanta, Ga., on Saturday night, June 12, and will spend Sunday in the historic city of Savannah. They will be entertained at the Savannah Yacht Club at a breakfast as the guests of Messrs. G. Gebhardt & Company and J. H. Herbener & Company of that city. After the breakfast the members will go for a tour of the Chatham county roads and around the race course, as the guests of the Savannah Automobile Club, going down to Tybee Island Sunday afternoon on a special train.

The meeting will be called to order at ten

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CINCINNATI, OHIO, U. S. A.

*Address delivered before the convention of the Alabama Cotton Seed Crushers' Association, Pensacola, Fla.

o'clock on the morning of June 14 by Hon. C. M. Raphun, manager of the Savannah Convention & Tourist Bureau, and following the invocation by Rev. Rockwell S. Brank, addresses of welcome will be delivered by Hon. James M. Dixon, mayor of Tybee, on behalf of Tybee Island, and Hon. Richard J. Davant, mayor of Savannah, on behalf of that city. The response on behalf of the association will be delivered by John T. Dennis, of Elberton, Ga., after which the convention will be formally opened by President P. D. McCarley, of Atlanta. The address of President McCarley and that of Dr. Lee Worsham, State Entomologist, who will speak on the subject, "The Boll Weevil; Its Advance into Georgia," will be the principal addresses of the opening session. The entertainment features for Monday will be a fish fry at Little Tybee, surf bathing in the afternoon and a dance at the Hotel Tybee Monday night.

Tuesday morning the convention will re-assemble at ten o'clock and following the report of Secretary-Treasurer E. P. Chivers, also chairman of the Bureau of Publicity, an address will be delivered before the convention by Hon. J. J. Culbertson, of Paris, Tex., president of the Inter State Cotton Seed Crushers' Association. This will be President Culbertson's first appearance before a cottonseed crushers' convention following his election at Birmingham.

He will be followed by E. E. Dallis, of Atlanta, publicity promoter for the association, who will make his annual report. R. S. Melone, of Atlanta, one of the most prominent brokers in the South, will make a talk on "Contracts and Arbitration," and will be followed by Hon. Cliff Williams, of Meridian, Miss., whose address on "Co-operation" will be the concluding speech of the day.

Tuesday afternoon the crushers will go

aboard the steamer Pilot Boy for a trip out to sea and up the Savannah river, as the guests of the Southern Cotton Oil Company, and will also be the guests of this company at luncheon on shipboard. There will be another dance at the hotel Tuesday night.

On Wednesday morning, June 16, the opening address will be delivered by T. C. Law, of Atlanta, Ga., official chemist of the Cotton Seed Crushers' Association of Georgia, whose subject will be, "Relation of the Chemist to the Cottonseed Products Industry." Following his address the reports of the various committees will be taken up and acted upon, after which the annual election of officers for the ensuing year will be held and final adjournment taken.

Advance indications are to the effect that the attendance at this convention will be the largest in the history of the association.

ALABAMA CRUSHERS ELECT.

The Alabama Cottonseed Crushers' Association, at its convention at Pensacola, Fla., reported in the last issue of The National Provisioner, elected the following officers:

President—J. W. Radney, Roanoke, Ala.

Vice-president—Cad Jones, Ozark, Ala.

Secretary and Treasurer—C. E. McCord, Prattville.

Secretary-Treasurer McCord is one of the most efficient and popular officers of any trade organization, and his services are invaluable to the Alabama association, which now has the largest membership of any State association in the trade.

A handsome silver service of 84 pieces was presented to retiring President T. J. Kidd, of Birmingham, at the banquet held on the last night of the convention. S. J. Cassels, of Montgomery, made the presentation speech. The banquet was a big success and a fitting conclusion to a most successful meeting.

"PIG" PRODUCTION IN ALABAMA.

They are telling a good joke on President Culbertson of the Inter State Cotton Seed Crushers' Association as a result of the meeting at Birmingham. President Culbertson is interested in anything making for increased prosperity for the South, especially if it helps the cottonseed products industry. So when he got to Birmingham and heard so much talk about pig production in that neighborhood he waxed enthusiastic over the prospects for increase in the Southern meat supply, and especially in the increased markets for cottonseed meal and hulls for feeding purposes. His Birmingham friends were puzzled at this for a time, until they saw the point. When they told him the "pig" they were talking about was pig iron, produced in the big Birmingham steel plants, the laugh was on Culbertson.

COTTON OIL CONVENTIONS.

June 14, 15, 16, Georgia Cotton Seed Crushers' Association, Tybee Island, Ga.

June 22, 23, 24, North and South Carolina Cotton Seed Crushers' Associations, Old Point Comfort, Va. Joint convention.

June 23, 24, 25, Oil Mill Superintendents' Association of the United States, Galveston.

July 5, 6 and 7, Texas Cotton Seed Crushers' Association, Corpus Christi, Tex.



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THE WEEK'S CLOSING MARKETS.

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, June 4.—Market firm. Western steam, \$10.25; Middle West, \$9.55@9.65; city steam, 9½¢; refined Continent, \$10.70; South American, \$10.90; Brazil, kegs, \$11.90; compound, 7½¢@7¾¢.

Marseilles Oils.

Marseilles, June 4.—Copra fabrique, 102 fr.; copra edible, — fr.; peanut fabrique, 90½ fr.; copra edible, — fr.

Liverpool Produce Market.

Liverpool, June 4.—(By Cable.)—Beef, extra India mess, 165s.; pork, prime mess, 102s. 6d.; shoulders, square, 63s.; New York, 61s.; picnic, 56s.; hams, long, 74s.; American cut, 72s. Bacon, Cumberland cut, 80s.; long clear, 75s. 6d.; short backs, 66s.; bellies, clear, 70s. Lard, spot prime, 51s.; American refined contract, 52s. 4½d. 28-lb. boxes, 52s. 3d. Lard (Hamburg), nominal. Tallow, prime city, 34s.; choice, 36s. Cheese, Canadian finest white, new, 95s. Tallow, Australian (at London), 32s. 9d.

FRIDAY'S CLOSINGS.

Provisions.

The market was quiet and steady. Hogs were in moderate supply and not pressed on the market.

Stearine.

The trade is very quiet, with prices quoted at 9¼¢ for oleo.

Tallow.

Trade was again dull and the tone of the market is heavy. City was quoted at 6c. nom., and specials 6½¢.

Cottonseed Oil.

Prices were a little steadier, with light offerings and some covering of shorts.

Market closed 1 to 5 points lower. Sales, 5,200 bbls. Spot oil, \$6.25@6.35. Crude, Southeast, \$5.40 nom. Closing quotations on futures: June, \$6.25@6.35; July, \$6.39@6.40; August, \$6.54@6.56; September, \$6.65@6.67; October, \$6.66@6.68; November, \$6.52@6.57; December, \$6.54@6.58; January, \$6.54@6.58; good off oil, \$6.10@6.27; off oil, \$6@6.20; red off oil, \$5.40@6.10; winter oil, \$6.25@7.25; summer white oil, \$6.25@7.25.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, June 4.—Hog market strong, 5@10c. higher. Bulk of prices, \$7.50@7.70; light, \$7.40@7.75; mixed, \$7.35@7.75; heavy, \$7.05@7.65; rough heavy, \$7.05@7.20; Yorkers, \$7.70@7.75; pigs, \$5.75@7.35; cattle steady to strong; heaves, \$6.90@9.30; cows and heifers, \$3.20@8.70; Texas steers, \$6.40@8.50; Western, \$6.80@8.10. Sheep market steady at yesterday's prices; native, \$6.40@7.10; yearlings, \$7.60@9.10; lambs, \$7.50@10.25; Western, \$7.75@10.60.

Kansas City, June 4.—Hogs higher, at \$7.35@7.62½.

South Omaha, June 4.—Hogs higher, at \$7.25@7.45.

Sioux City, June 4.—Hogs steady, at \$7.25@7.45.

Buffalo, June 4.—Hogs steady; on sale, 5,600, at \$7.75@8.05.

Louisville, June 4.—Hogs, no market.

Indianapolis, June 4.—Hogs steady, at \$7.65@7.75.

St. Joseph, June 4.—Hogs strong, at \$7.25@7.55.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 29, 1915, are reported as follows:

Chicago.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	7,063	30,400	13,173
Swift & Co.	5,953	15,700	18,973
S. & S. Co.	3,949	9,500	9,048
Morris & Co.	4,495	11,400	5,298
G. H. Hammond Co.	1,802	11,100	...
Libby, McNeill & Libby	1,084
Anglo-Amer. Provision Co.	718	9,400	...

Boyd, Lunham & Co., 6,700 hogs; Western Packing & Provision Co., 8,200 hogs; Roberts & Oake, 5,300 hogs; Miller & Hart, 3,100 hogs; Independent Packing Co., 8,100 hogs; Brennan Packing Co., 5,200 hogs; others, 2,200 hogs.

Kansas City.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	2,829	10,225	5,087
Fowler Packing Co.	424	...	2,543
S. & S. Co.	2,607	7,386	1,996
Swift & Co.	2,814	8,620	5,863
Cudahy Packing Co.	2,530	4,642	6,834
Morris & Co.	3,319	8,349	2,419
Blount	111	887	...
John Morrell & Co.	175	1,918	...
Schwartz, Bolen & Co.	24	2,323	...
Others	227	479	50

B. Balling, 12 cattle; Independent Packing Co., 375 cattle; New York Butchers, 182 cattle; M. Rice, 2,558 hogs; E. Storm, 32 cattle; Wolf Packing Co., 152 cattle.

Omaha.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	2,449	7,454	1,494
Swift & Co.	4,804	10,477	4,817
Cudahy Packing Co.	4,638	13,028	4,336
Armour & Co.	4,246	12,322	3,563
Swartz & Co.	...	1,353	...
J. W. Murphy	...	8,270	...

Lincoln Packing Co., 50 cattle; South Omaha Packing Co., 51 cattle; John Morrell & Co., 19 cattle; T. M. Sinclair & Co., 17 cattle; S. & S. Co., 163 cattle.

St. Louis.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	2,714	7,081	4,821
Swift & Co.	3,010	7,338	5,272
Armour & Co.	1,944	7,840	5,619
St. Louis D. B. Co.	390
Independent Packing Co.	761
East Side Packing Co.	189	1,035	...
J. H. Belz Provision Co.	7	1,186	...
Hell Packing Co.	7	1,390	...
Krey Packing Co.	30	309	...
Carondelet Packing Co.	44	259	...
Sartorius Provision Co.	1	426	...

Sioux City.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	1,381	12,701	...
Cudahy Packing Co.	1,381	12,805	...
Sacks Dressed Beef Co.	79	60	...
Swift & Co.	...	6,033	...
Others	2,608

R. Hurnl Packing Co., 118 cattle; Roberts & Oake, 976 hogs; Western Packing & Provision Co., 650 hogs; T. M. Sinclair & Co., 540 hogs; Statter & Co., 40 cattle; Smith Bros., 51 cattle; Cudahy Bros., 2,263 hogs; Des Moines Packing Co., 54 cattle.

TO RID MEAT PLANTS OF ROACHES.

The use of borax and other mixtures for the purpose of exterminating roaches in meat establishments under government inspection is permitted under certain restrictions, indicated in the following notice to federal meat inspectors:

For the purpose of exterminating roaches, substances such as sodium fluorid and mixtures containing borax may be used in official establishments under the following provisions: That a sample of the substance has first been submitted to the bureau for examination and its use has been formally approved; that the compartment in which the substance is used contains no exposed meat or product; that the substance is used only under the supervision of a bureau employee; that the compartments in which it has been used shall be thoroughly cleansed before exposed meats are again handled therein; and that the supply of such substances shall be kept under strict supervision in a place designated by the inspector in charge.

RECEIPTS AT CENTERS

SATURDAY, MAY 29, 1915.

	Cattle.	Hogs.	Sheep.
Chicago	800	10,000	4,000
Kansas City	200	2,000	100
Omaha	100	8,000	...
St. Louis	...	5,000	...
St. Joseph	100	4,200	300
Sioux City	200	7,000	...
St. Paul	300	1,700	400
Oklahoma City	100	500	2,500
Fort Worth	500	300	...
Milwaukee	25	2,919	...
Denver	400	200	100
Louisville	50	100	1,700
Detroit	...	500	...
Cudahy	...	1,000	...
Wichita	...	1,390	...
Pittsburgh	...	1,000	300
Buffalo	40	5,250	1,000
Cleveland	60	2,000	600
New York	350	1,784	1,654
Toronto, Canada	339	700	...

MONDAY, MAY 31, 1915.

Chicago	11,000	31,000	9,000
Kansas City	6,000	10,000	4,000
Omaha	2,900	8,700	500
St. Louis	2,600	16,500	3,600
St. Joseph	1,400	7,300	2,500
Sioux City	1,600	8,000	...
St. Paul	2,800	15,000	500
Oklahoma City	700	2,400	...
Fort Worth	6,500	3,200	4,000
Milwaukee	...	500	...
Denver	4,400	1,500	200
Louisville	250	550	800
Indianapolis	750	9,500	150
Pittsburgh	800	7,000	6,000
Cincinnati	300	3,100	400
Buffalo	2,600	18,500	5,200
Cleveland	500	5,500	1,600
New York	2,569	5,360	8,100
Toronto, Canada	2,383	289	69

TUESDAY, JUNE 1, 1915.

Chicago	3,000	14,000	7,000
Kansas City	7,000	19,000	7,600
Omaha	6,300	20,000	2,200
St. Louis	4,000	10,200	3,500
St. Joseph	1,300	8,000	2,000
Sioux City	1,600	8,000	...
St. Paul	1,000	6,400	...
Oklahoma City	1,000	2,000	...
Fort Worth	3,000	1,300	100
Milwaukee	300	9,130	...
Denver	1,600	2,600	...
Louisville	50	700	1,500
Cudahy	...	4,500	...
Indianapolis	650	8,000	...
Pittsburgh	...	1,500	1,000
Cincinnati	300	3,400	300
Buffalo	50	4,500	600
Cleveland	60	1,000	1,000
New York	790	2,678	5,640
Toronto, Canada	934	921	87

WEDNESDAY, JUNE 2, 1915.

Chicago	18,000	33,000	10,000
Kansas City	5,200	13,000	6,000
Omaha	4,400	13,000	2,200
St. Louis	3,000	11,600	2,700
St. Joseph	1,300	8,000	1,500
Sioux City	1,800	15,000	...
St. Paul	1,100	6,700	100
Oklahoma City	700	2,500	200
Fort Worth	5,000	3,000	1,000
Milwaukee	50	7,402	...
Denver	600	900	...
Detroit	...	4,200	...
Cudahy	3,500	4,500	...
Wichita	...	2,152	...
Indianapolis	1,000	12,000	...
Pittsburgh	...	1,500	500
Cincinnati	200	5,400	100
Buffalo	250	2,600	600
Cleveland	60	200	1,000
New York	1,530	8,876	2,078
Toronto, Canada	1,027	2,211	395

THURSDAY, JUNE 3, 1915.

Chicago	3,000	23,000	8,000
Kansas City	1,500	8,000	5,000
Omaha	2,100	7,700	1,200
St. Louis	1,800	9,500	1,200
St. Joseph	2,500	8,300	500
Sioux City	500	6,000	300
St. Paul	...	4,400	...
Oklahoma City	550	1,400	...
Fort Worth	7,800	1,000	600
Milwaukee	...	4,566	...
Detroit	...	3,200	...
Cudahy	...	2,066	...
Wichita	...	10,000	...
Indianapolis	...	2,832	300
Cincinnati	400	2,600	500
Buffalo	150	200	...
Cleveland	...	200	...
New York	1,387	2,266	5,306

FRIDAY, JUNE 4, 1915.

Chicago	1,500	12,000	2,000
Kansas City	500	5,000	1,000
Omaha	600	8,400	1,000
St. Louis	1,000	9,000	4,500
St. Joseph	200	2,500	700
Sioux City	700	7,200	...
Fort Worth	2,500	500	1,000
St. Paul	1,600	6,700	300
Oklahoma	900	900	...

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

There is no increase of activity or sales in the packer hide market, but the large sales at high prices induced strength and supreme confidence in the future of the market. Quotations are threatening to break all records as the season advances.

Chicago.

PACKER HIDES.—New prices were established on most of the business transpiring in the period under review. Tanners were looking around for the May hides and took what few they could get at the higher levels. There was a fair amount of business done in the older salting as well. Rates on such sales were satisfactory to sellers. All grades of hides but branded and light native cows were traded in. There were inquiries around on these two selections, but prices asked were too high for the natives and stocks of the branded were not sufficient to attract buyers. Heavy native steers were taken at the former rate of 23c. for a line of about 5,000 May hides. Bids at 23½c. were made for late May take-off and light average weight recently and declined. Asking rates are at 23½c. on further business. A lot of about 15,000 February and March native steers sold at 20c. by several killers. There are still a few old native steers around awaiting sale and 20c. is asked for them. Spread native steers sold at 26c. for about 2,500 June and July hides by one of the local killers. Sellers talk 28c. for summer and fall hides. Heavy Texas steers brought the new rate of 21½c. for a couple of cars of May salting. About 4,000 heavy and light Texas steers sold at 21c. and 20c., respectively. No extremes were included in the transaction. These are quoted nominally at 20@20½c. for business. Unsold stocks are limited. Butt branded steers moved at the new rate of 20½c. for about 5,000 May hides in connection with 5,000 Aprils at 19½c. More are available at the outside figures. Colorado steers went at 19½c. for 5,000 April hides in connection with 5,000 Mays at 20c. Some authorities say the May price was 20½c. the same as the butts. Supplies are still ample, even in the older salting, which is available down to 19c. Branded cows received no attention other than numerous inquiries. Asking rates are at 20½c. for the May kill which is above buyers' views. Last sales of April, Mays were at 20c. Stocks are limited and the slaughter of these cattle will not be great until well along in the summer. Heavy native cows went at 23c. for a couple of cars of May hides for carriage and furniture leather. There were inquiries for more, but pieces asked did not suit the inquirers. Stocks are ample, some old hides being held awaiting sale. Light native cows were quiet. Last sales were at 22½c. Asking rates are at 23c. for salting running back to March. June hides are talked at 25c. There was a rumor coming from the east to the effect that a western packer had refused a bid of 25c. for June forward kill, but closest investigation failed to reveal a confirmation here. Native bulls went at the former rate of 18c. involving about 8,000 November through May kill.

More are offered at that figure. A block of about 2,500 April and May heavy average hides brought 18c. A bid at 19c. was rejected for June forward hides and 20c. is firmly asked. Branded bulls were moved at 16c., the former sale figure, for about 10,000 November through May. Stocks are now well reduced. June forward slaughter is quiet and nominally quoted at 17c. for business.

Later.—The packer market is quiet, with killers talking strong. May heavy native cows were sold at 23c., which establishes an abnormal quotation.

COUNTRY HIDES.—There were no sales of consequence reported in country hides this week. In the preceding week, one of the larger sole leather tanners came to the rescue and took all the available stocks of current receipt hides over 45 lbs. in weight. Heavy steers were not sold. Last sales were at 17½c. for original run of seasonable goods in conjunction with heavy cows and buffs. Heavy cows are in the same position as steers. No business was recorded in this market. Values are considered nominal at the last sale rate of 17½c. Most sellers ask 17½c. on account of recent business having cleared out surplus holdings. Tanners talk around 17c. as their idea of nominal value. Buffs were quiet. Efforts were made to purchase current receipts at the last sale rate of 17½c., but no business was done and the cause could not be ascertained. It is generally supposed, however, that dealers wanted to move over 60-lb. hides along and undoubtedly wanted to specify future delivery on account of the small available supplies here. Some sellers put a price of 17½c. on their seasonable hides. The situation in the country sections is quiet at 16½@17c. delivered Chicago basis for business with most collectors in the better sections talking up to 17½c. delivered basis. Extremes were not sold as a regular selection. A car of all firsts in early winter quality sold at 18½c. and a car of country packer all number one hides, current quality, brought 19c. Original run of grubby extremes is quoted at 17c. for business. A bid at 16c. was recorded recently for extreme seconds. Branded cows were quiet. Recent sales cleared out the available stocks. The former figure of 15½c. is generally talked for further sales for ahead delivery on a flat basis for country run. Country packer branded hides range up to 17½c. delivered basis here as to quality and percentage of steers included. These hides are not considered as firm as the country run, numerous lots being offered from outside points without attracting attention. Bulls were quiet and unchanged. Recent trading at 15½@16c. cleared out available stocks. The inside rate was paid for straight weights and the outside figure for light average hides. There is one lot offered at 15½c. and the intimation given that a bid at 15c. would be accepted. Such a bid was made but no trade resulted. Country packer bulls are quoted at 16@17c. asked as to quality and seller. Kipskins are lifeless. Last sale of country run were effected at 17c. This is considered full value for the current receipts. City skins are quoted at 17½@18c. nominal for business; packers are talking 19@21c. as to salting.

Later.—The country market is slow for current receipts. There are inquiries for heavy hides in special weights and not grubby, probably intended for harness leather. Prices on seasonable hides are unchanged. Dealers are talking up to 20c. for choice heavy hides.

CALFSKINS sold at 19c. for a car of first salted local city collection. Collectors endeavored to draw 19½c. for their skins and later offered them at 19¼c., but tanners refused to pay better than the last sale rate of 19c. There has only been one buyer in the market for skins within the past month or six weeks. Three cars of outside city and country skins moved to the same buyer at the former sale figure of 18½c. Country skins are unchanged at 17@18c. nominal for business; packers are held at 22c. for April-May and last sales were at 20c. for April kill. Other packers talk very much higher. Deacons are selling slowly at 80@90c. and light calf bring \$1@1.10 as to quality.

HORSE HIDES are displaying a little better front, especially in the better grades of stock. Country run is a little slow at \$4.25 @4.50 for business and cities are steady at \$4.50@5 as to grades. Sales within this range reported throughout the week. Seconds are quoted at the usual \$1 reduction with the ponies and glues out at \$1.50@2 and the coltskins at 50@75c. as to quality. Unsold stocks of horse hides are still large.

HOGSKINS are meeting with their usual good demand from local buyers for small parcels as fast as collected at 55@65c. for the regular country collection with the rejected pigs and glues out at half price.

SHEEP PELTS.—Wool skins are about all cleared out in the packer market, but a few hang over lots are offered from time to time at \$1.60@1.75 average as to quality. Some exceptional skins moved at \$1.85@1.90, about four cars from several sellers being taken. Shearlings are bringing up to 67½c. for straight run of best skins and down to 55c. is asked for early clips. Selected skins are held up to 75c. and best price thus far realized was 70c. Spring lambs sold at 77½c. for St. Louis skins, which are the best at this season of the year. There are very few being received in the northern markets. Country wool skins are quoted in a range of \$1@1.50 average as to quality with recent sales at \$1@1.45 for uniform lots. Shearlings quoted at 35@50c. and spring lambs at 40@50c. last paid. Dry western pelts are steady at 16@17c. as to quality, outside for best Wyoming and Montana varieties. Pullers are lending the sheepskin markets a little more support due to better feeling in pulled wools east.

Kansas City.

There was active, but quiet trading going on this week. While some people are reporting total of around 75,000 hides, it will figure up nearer 115,000, composed of about 45,000 native steers, 15,000 butt brands, 6,500

(Continued on page 42.)

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PACKER HIDES**

Also

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LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from The National Live Stock Commission Co.)

Union Stock Yards, Chicago, June 2.

Receipts of cattle on Monday totaled 10,959 head and the trade, because of the light supply, ruled very active and fully 10@15c. higher, most improvement being on the well finished weighty cattle. In fact, there were more heavy cattle sold above 9c. than any time thus far this season, and the choice to prime grades sold from \$9@9.30, with the extreme top \$9.50 for one load of fancy Angus averaging 1,411 lbs. The bulk of the good to choice steers of all weights sold from \$8.75@9, with \$8.40@8.75, taking most of the medium to good cattle, and the fair to medium kinds sold largely from \$8@8.40. On Tuesday the market ruled slow to a shade lower in anticipation of a liberal midweek run, which was fully realized, Wednesday's receipts being estimated at 19,000, making a total of 32,900 cattle for the first three days of the week as compared with 33,989 for the same period a week ago, and because of the liberal mid-week supply buyers had plenty to pick from; consequently it was a very "slow to start" market, and finally resolved itself into a steady to 10c. lower deal.

On Monday of this week the butcher-stuff trade ruled active and 10@15c. higher, the advance being well sustained on Tuesday, and while on Wednesday, because of a liberal mid-week run, the trade was weak with a lower tendency, still values of practically everything in the she-stuff line were back (Continued on page 37.)

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill. June 2.

Cattle receipts, 20,200, including 5,800 Southern, for the week ending today. The beef steer showing is very moderate, and we are having rather a light run of the heavy finished kind. On this grade the market is fully steady with stronger tendencies; \$9 was paid this week for a load of butcher steers weighing over 1,100 lbs., and frequent sales were recorded at \$8.80, \$8.85 and \$8.90 on steers averaging from 1,250 lbs. up to 1,400 lbs. The light handy kind and the yearling and baby beef variety seem to have the call at this writing. This grade is quoted for the best kinds at \$9@9.25, and the best heifers are quoted around the same figure. Mixed yearlings and heifers are going to scale at from \$8.75@9.10, and strictly choice offerings probably would bring 10@15c. more money. The cow market shows about the same characteristics as obtained in the balance of the beef market. The best kinds are fully steady, and choice cows are quoted from \$7@7.50. The medium to good cows, however, seem to be a shade under the balance of the market and in spots are called from 10@15c. lower. The reason for this, however, is that there is a preponderance of this class of stock in the receipts. Stockers and feeders show scant change in the general trade, and the supply is light. What few are being sold range in price from \$6.25@8 for steers, and from \$5.75@6.25 for light mixed kinds. On the Southern side receipts are rapidly assuming their normal condition for this period of the year. For the calendar week just past we handled 235 cars of south Texas cattle, and this week the run will be approximately the same. We have on sale today (Wednesday) something like 100 cars, and for the week ending today our receipts in this division are 5,800 head. As the season goes on the Southern cattle are lighter in weight, but the quality and condition this year have kept up unusually well, and many of the loads which are being disposed of compare most favorably with our medium weight Northern cattle. The best grades are going to scale

from \$8@8.50, and range in weight from 1,050@1,300 lbs. On this class the market has held fully steady. On the medium and light weight cattle ranging in weight from 850@1,000 lbs. the market is 25@40c. lower than a week ago. These cattle are selling from \$7.15@7.50. Southeastern cattle are beginning to arrive and show much improvement in quality. Several loads from Tennessee and Mississippi, the latter sold on the native side, averaging around 850 lbs., sold variously from \$6.90@7.15 during the week.

Hog receipts 61,800 this week. The quality generally is fair to good. The proportion of heavy and shipping hogs is steadily growing larger, and as they are in keen demand by the Eastern order buyers, their prices hold steadily to the top. The market generally is strong and active, with mixed and butchers at \$7.65@7.80; good heavy, \$7.60@7.70; light hogs, \$7.65@7.80; the bulk of all sales, \$7.60@7.75.

Sheep receipts 15,700 during the week. The market has fluctuated somewhat on all grades, but the average for the week is not far from steady. Muttons are quoted at \$5@6; yearlings, \$7.60@8.90; clipped lambs, \$9.25@9.75; spring lambs, \$10@11.50; strictly prime offerings of spring lambs would probably bring more money. Tennessee lambs are now coming in fair quantity and are topping the market.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, June 1, 1915.

Cattle receipts are falling below estimates at the leading markets this week, and the result will doubtless be a tardy rise in prices later in the week. The supply here today is 6,500, while the estimate was 8,000; 5,500 arrived yesterday, 500 under the estimate, and Chicago got 4,000 less than the estimate yesterday. Rumor credits packers with contracting beef cattle in the country, indicating a belief in cattle scarcity. Heavy steers sold slowly yesterday at barely steady prices, and they are 10c. lower in some cases today, although good "fills" today make up for that decline. But heavy steers have taken the lead in the demand, and some big ones brought \$9 today, others \$8.90, bulk of native steers \$8.25@8.85. Medium and light cattle are holding steady, and the shipments from the pulp feeding districts are selling at attractive prices, \$8.25@8.70 this week. Quarantine arrivals are meagre, and lack class, a few North Texas fed steers at \$8.15, some light weight fed steers at \$7.10@7.75, and some Mexican grassers at \$6@6.45, making up the offerings.

Hog receipts today were 19,000 head, overrunning the estimate 3,000. The market ruled 5c. lower, but disclosed large capacity, and closing prices were slightly better than the average. Top was \$7.75, bulk of sales \$7.60@7.70. The supply has been erratic since corn planting began, but an impression prevails that hogs are numerous in the country. On the other hand, the East is said to have about cleaned up its winter feeding, and outlet in that direction will broaden, and a steady hog market during the summer is anticipated.

Sheep and lambs are slightly stronger this week, following the big break of last week. Receipts are rather light, 7,000 here today, with a moderate number of Texas sheep and goats on the horizon for later in the week. Spring lambs sold at \$11.15 this week, clipped Western lambs, \$8.50@9.50, nothing choice offered; Texas muttons, \$6.15@6.35, Texas yearlings, \$7.50@8; fat goats, \$4.50; brusher goats, \$4.35.

OMAHA

(Special Letter to The National Provisioner.)

South Omaha, Neb., June 1, 1915.

Cattle receipts for May were 85,000 head, or nearly 30,000 heavier than a year ago, making an increase of over 80,000 so far this year. Not only have supplies been liberal of late, but the quality of the offerings has also been im-

proving as the season advances. A notable feature of the trade last week, however, was the increasing popularity of the heavy beefs, while all but the best of the yearlings and light weights show considerable decline. Both heavy and light beefs now sell up as high as \$9 and the big bulk of the fair to good 1,000 to 1,350 lb. cattle sell at a range of \$8.25@8.65 the common to fair warmed up and short fed grades going at \$7.50@8.15 and on down. Hay-fed Idaho beef sold this week at \$8@8.30. Cows and heifers are on a lower basis on account of the liberal marketing of Texas grassers. Poor to prime cows and heifers are going at a spread of \$4.25@7.75, the bulk of the fair to good kinds around \$5.75@6.75. Veal calves are still firm at \$8@10.50 and bulls, stags, etc., find a good outlet at \$6@7.25.

Hog receipts for May, 245,000 head, showed a gain of 35,000 head as compared with a year ago, and there has been an increase so far this year compared with last of 227,000 head. Weights are also running heavier and the average last month was 256 pounds or nine pounds heavier than in May, 1914. Closing prices in May were the highest of the year, and while there has been some decline the past day or two, the market is still 5@10c. higher than a week ago. Light weights are still preferred and heavies discriminated against. Today with 19,500 hogs here the market was 5@10c. lower, tops selling at \$7.45 against \$7.35 last Tuesday and the bulk selling around \$7.35@7.40 against \$7.27@7.32 a week ago.

May sheep receipts were 63,000 head, or 52,000 less than a year ago. Trade has been very erratic of late but in the main fat lambs have sold higher while the heavier mutton grades have ruled decidedly lower. Woolled lambs sell up to \$11, shorn \$10, and springs \$12.25. Shorn ewes are selling at \$4.50@6.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending May 29, 1915:

CATTLE.

Chicago	31,482
Kansas City	15,206
Omaha	16,192
St. Joseph	6,496
Cudahy	608
Sioux City	4,012
South St. Paul	5,461
New York and Jersey City	7,581
Fort Worth	7,760
Philadelphia	3,185
Pittsburgh	1,240
Denver	977
Oklahoma City	3,331
Cincinnati	3,345

HOGS.

Chicago	131,353
Kansas City	44,122
Omaha	42,945
St. Joseph	32,685
Cudahy	19,084
Sioux City	24,869
Ottumwa	12,060
Cedar Rapids	30,577
South St. Paul	30,570
New York and Jersey City	22,986
Fort Worth	6,761
Philadelphia	4,282
Pittsburgh	7,185
Denver	6,697
Oklahoma City	8,530
Cincinnati	10,685

SHEEP.

Chicago	49,509
Kansas City	24,018
Omaha	13,993
St. Joseph	7,278
Cudahy	357
Sioux City	1,941
South St. Paul	2,036
New York and Jersey City	34,910
Fort Worth	7,434
Philadelphia	6,782
Pittsburgh	2,889
Denver	1,555
Oklahoma City	4,744

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO MAY 31, 1915.

	Beefves.	Calves.	Sheep and lambs.	Hogs.
New York	1,497	8,174	561	5,837
Jersey City	3,576	7,391	24,842	17,149
Central Union	2,508	375	9,517	—
Totals	7,581	15,940	34,910	22,986
Totals last week	8,992	13,451	24,012	26,117

ICE AND REFRIGERATION

ICE NOTES.

Maricopa, Cal.—A cold storage plant will be installed by the Lakeview No. 2 Oil Company.

Burt, N. Y.—W. H. Davis of New York, N. Y., will make extensive alterations on his cold storage plant in Burt.

El Paso, Tex.—A cold storage building, which it is estimated will cost \$12,500, will be built for H. T. Ponsford.

Kosciusko, Miss.—It is reported that a 25-ton ice plant will be installed by the Planters' Oil Mill and Gin Company.

North Easton, Mass.—The icehouses of the Long Pond Ice Company were destroyed by a fire of unknown origin. Loss, \$20,000.

San Francisco, Cal.—A building will be erected by the Merchants' Ice and Cold Storage Company, on Lombard street, near Sansome street.

Denton, Md.—The ice plant of the Denton Ice and Fuel Company, which was recently destroyed by fire, will be rebuilt and machinery with a daily capacity of 10 tons will be installed.

Charlottesville, Va.—A cold storage plant with a storage capacity of from 60,000 to 65,000 barrels and to cost about \$75,000 will be erected by Rothwell & Co., of Martinsburg, W. Va.

Baltimore, Md.—The Terminal Freezing and Heating Company will erect an eight-story, 140x112-ft. cold storage warehouse in addition to their present building. Estimated cost from \$150,000 to \$200,000.

Phenix City, Ala.—The Alabama-Georgia Packing Company, which has been organized with a capital stock of \$60,000, with James L. Glass, of Trenton, N. J., as president, will erect a 60-ton refrigerating plant.

CALCIUM CHLORIDE VS. SALT BRINE.

(C. E. Anderson in The National Engineer.)

If every engineer and proprietor of an ice plant would take the time to investigate the advantages of the use of calcium chloride over

salt brine, there is no doubt in my mind but that calcium chloride would replace the use of salt brine in every ice plant, or in any plant using salt brine as a refrigerating medium. When the superiority of calcium chloride brine over salt brine is considered, it is surprising to me that calcium chloride has not taken the place of salt wherever used.

When speaking to engineers regarding the superiority of calcium chloride, the answer given is generally this: "Well, I have used salt brine for so many years, and have never had any trouble with it, to speak of, so what is the use of changing it; besides having an argument with the old man to get him to buy it, and if I have a little trouble with the calcium brine after getting it, the old man will jump on my neck and ask me why I did not let well enough alone. So you see I might be jumping out of the frying pan into the fire."

But, it must be admitted that a man is in the ice, cold storage, or brewery business to make money, and anything that will reduce expenses means an increase in profits, and should be investigated and tried out.

As far as being satisfied with the present system is concerned, we all know that years ago people were satisfied with a horse and buggy, but who nowadays would say that this is as satisfactory as an automobile (even if it is a fad) for transportation or pleasure? The same thing can be said of salt brine as compared with calcium brine. It is a well-known and admitted fact that salt increases the rusting effect of water, and does it to such an extent that it reduces the life of the metal more than half what it would be under ordinary circumstances. Refrigerating engineers are well aware of this fact.

Calcium chloride does not effect metal at all. If a piece of iron were thrown into a vat of calcium chloride, it would remain as clean and rustless as when new. Do the same thing with salt and it will not be long before the iron is rusted through and through. This is one of the most important and essential points in refrigeration, as rusting should be avoided if possible. A refrigerating or ice plant costs entirely too much to let it be eaten away for the mere saving of a few dollars a year difference in the cost of brine material. Yet this is not the only advantage that calcium chloride has over salt. No matter what care or what grade of salt is used, it is bound to precipitate more or less.

In an ice plant in western Texas that I visited this season they were having considerable trouble in not getting the full output of the plant. Upon investigating the ice tanks I found that the salt brine had precipitated a sediment of salt crystals a half an inch thick on the expansion coils. These salt crystals were solidified and were as hard as a rock, and could not be dissolved; in fact, could be barely broken off the pipes with a chipping hammer. When broken off it had the appearance of some petrified substance, and was very heavy.

Every refrigerating engineer will readily understand what an insulation of half an inch of solid non-porous rock or glass would mean around his coils, and this is practically around what the salt crystals form. It can be easily understood that it is much more expensive to operate a plant with this trouble than if a calcium chloride brine had been used, and the trouble entirely avoided.

This salt sediment had been gradually deposited on the coils, and it was admitted to me that the plan had been run under conditions losing its efficiency (I should think so) as before this crystallization was knocked off the pipes it was almost impossible to get the brine in the tank down to the required temperature; hence the loss of part of the output of the plant. After removing the sediment from the pipes, they were found in very bad shape; nearly eaten through with rust, and so they had to be renewed. This expense alone ought to make an engineer swear off using salt brine.

The next advantage of calcium chloride over salt is that a calcium chloride brine testing about 80 degrees on the salometer has the same freezing point as a salt brine testing 100 degrees salometer. It will be noted that the salt brine is 20 degrees heavier than the calcium brine and yet has the same freezing point. In other words, they will both carry the same number of units of refrigeration; but if one solution is lighter in density than another solution, the lighter solution will absorb more heat per cubic foot, and absorb the heat quicker.

For this reason calcium chloride brine will absorb heat much quicker and more of it. Thus a cubic foot of calcium chloride brine passing through a pipe in a cold storage room will take more heat out of that room than a cubic foot of salt brine would, and do it quicker. This means that it is not necessary to pump the brine so fast. The re-

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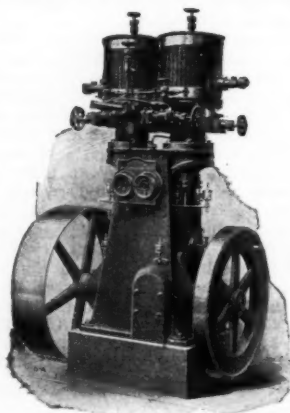
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SAVANNAH: Benton Transfer Co.; R. Zuck, Jr.
SPOKANE: United Iron Works.
SEATTLE: United Iron Works.
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sult is, less power required for pumping and a reduction in the fuel bill; also an increase in refrigerating capacity. It is estimated that it requires about one-third less power to circulate calcium brine than to circulate salt brine, and obtain the same results.

A prominent ice manufacturer last season informed me that after changing from salt brine to calcium brine, he was able to turn out nearly 10 per cent. more ice than he had in seasons past, when he was using salt brine in his ice tanks.

Another point in favor of chloride of calcium brine over salt brine, which has been overlooked by many engineers, is that it evaporates so much less than salt. In other words, if at the beginning of the ice season a man requires 10 tons of salt to bring his brine up to the proper density, if he used calcium chloride the previous season, he would find that he would only require about 3 tons of calcium chloride to bring his brine up to the proper density. This is because calcium practically does not evaporate nor precipitate and form a sediment like salt.

In well-covered tanks where brine is used for cold storage only, and is never exposed, cases have been reported where calcium chloride brine lasted from seven to eight years without adding any calcium to strengthen the brine.

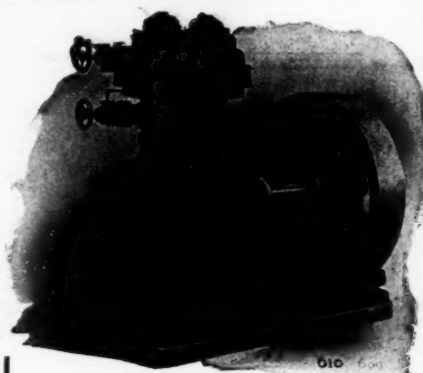
If refrigerating engineers will study these facts and compare them with their experience with salt brine, they cannot help but admit that there must be something in the use of calcium chloride brine which has an advantage over salt, besides its low freezing point. No matter at what temperature you carry your brine above or below zero calcium brine will save money.

The question often asked is, what is the best quality or make of calcium to use? There is more than one good make of calcium chloride, but the percentage of calcium chloride contained does not necessarily mean better calcium. The thing that the engineer should demand is that a certain number of pounds of calcium chloride will make a certain amount of brine with a certain freezing point. If the engineer wants to make 1,000 gallons of brine, which will have a freezing point of zero Fahr., he can have the manufacturer guarantee that a certain number of pounds will make that solution and not be misled as to certain percentages, which half of the time do not agree when analyzed—that is, one chemist's analysis with another.

He should also demand calcium chloride with the lightest density and the lowest freezing point for that density. If you deal with a reliable firm having a standard make of calcium chloride, you need have no fear of being humbugged. Manufacturers of calcium chloride will always furnish comparative freezing points of their calcium on request; also other information on calcium chloride that is of value to the refrigerating engineer.

It is not always a fact that because one grade of calcium contains a certain percentage of calcium chloride that it is superior to (Continued on page 35.)

WATCH PAGE 48 FOR BARGAINS



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Plants have been successful in every field where refrigeration is used. As an evidence of this we call attention to the fact that from 35 to 40% of all the Refrigerating Machines sold each year in the United States and Canada are York Machines.

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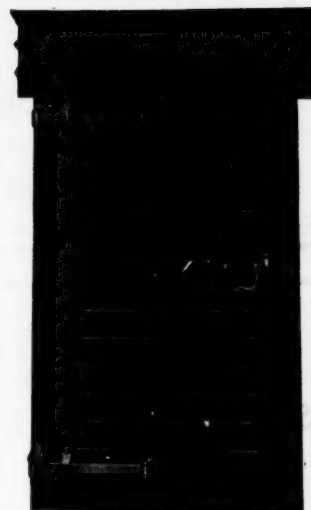
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REMEMBER, the slightest impurity in your ammonia hinders the perfect working of your entire refrigerating system. This means big money-loss for you.

Give Armour's a thorough, practical test in your own plant. Note the 100% service, the economy and satisfaction.

We test each cylinder before shipping. Sold subject to your test before using.

Stocks carried at all principal shipping points. Write for information.

The Armour Ammonia Works

Owned and Operated by Armour and Company

CHICAGO



JUDICIAL SALE

S. C. 4143: Provincial Lumber & Supply Co., Ltd., vs. Calgary Public Abattoirs Co. et al

PUBLIC AUCTION

HENRY McCALLUM, Auctioneer

at the Court House at the City of Calgary at
12 o'clock noon on the 15th day of July, 1915

That portion of Block 9, Plan 2663-K. Calgary, South of Blackfoot trail commencing at a point on the West boundary of said Block 9, Southerly 520' from its intersection with the South boundary of the Blackfoot trail, thence East parallel with the said Blackfoot trail 429' thence south parallel with the West boundary of said Block 9, to the Bow River, thence West following the sinuosities of the said Bow River to the West boundary of said Block 9, thence Northerly to the place of commencement, containing three acres, more or less.

There is on the property a brick and concrete building approximately 90' x 60', three stories high, theretofore used as an abattoir, suitable for a Packing Plant or Factory, with number of out buildings, gangway, office, stable, etc.

Terms of Sale: 10% deposit at the time of the sale and the balance in four quarterly payments within three months 6 months, 9 months, and 12 months from the date of sale with interest at 7% per annum.

The property will be sold subject to Reserve Bid fixed by the Master or Judge in Chambers.

For further particulars apply to the undersigned Savary, Fenerty & de Roussy, Solicitors for the Plaintiff Company, Stringer Block, Calgary.

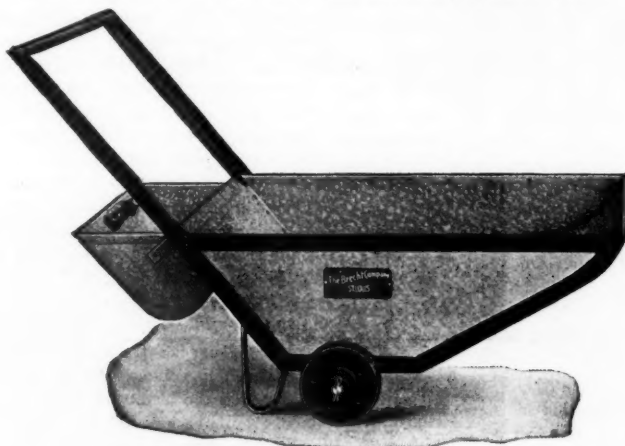
Approved:
W.

(Signed) W. L. WALSH,
J. S. C.

FOR PURCHASING DEPARTMENTS

THE BRECHT PAUNCH TRUCK.

The meat inspection regulations of the United States Department of Agriculture require that all official establishments be provided with suitable receptacles for receiving paunches, entrails, etc., on the killing floor, so that these parts will not come in con-



THE BRECHT PAUNCH AND ENTRAIL TRUCK.

tact with the floor. The truck here illustrated, which is made by The Brecht Company, of St. Louis, meets all the government's requirements. It is pushed under the beef while it is hanging on the beef tree. The butcher drops into it firstly the entrails, then the paunch and pluck. The liver is thrown into the box provided for it. The truck is then wheeled to any desired location.

This method complies with regulations, is most economical in handling, and gets best results from products, according to those who have used this truck. It is sanitary in every particular, well-made and a good investment all around.

ARCTIC ICE MACHINE SALES.

Recent sales of refrigerating and ice making machinery by the Arctic Ice Machine Co., Canton, O., are reported as follows:

G. A. Hook, Ashville, Ohio. Complete five-ton Arctic raw water ice plant, including Arctic-Pownall shell cooler system.

Chas. E. Garrison, Kent, Ohio. Six-ton Arctic raw water ice plant complete, using Arctic-Pownall shell brine cooler.

East Ohio Gas Building, Cleveland, Ohio. Eight-ton complete Arctic drinking-water plant in their new office building, plant being sold through Cleveland branch of the Arctic Co.

F. W. Renner, Canton, Ohio, is equipping his slaughter house with Arctic six-ton refrigerating plant, using Arctic, Jr., compressor.

Cedar Point Resort Co., Sandusky, Ohio, are improving their resort by installing new three-ton Arctic compressor and six-ton Arctic-Pownall shell brine cooler.

L. B. Radeacker, Eureka, Missouri, ten-ton refrigerating machine, steam driven.

Sedalia Light & Traction, Sedalia, Missouri. Two twenty-ton Arctic-Pownall shell brine cooler, to replace coils in their present tanks.

Boyd Bros., Tabor Ice Co., Tabor, Iowa, are equipping their meat market with Arctic Junior refrigerating plant.

Murphy & Feike, Lynchburg, Ohio. Complete five-ton raw water ice plant, furnished by the Arctic Ice Machine Co., including Arctic-Pownall shell brine cooler.

Main Island Creek Coal Co., Chauncey, W. Va., are immediately rebuilding their plant, which recently burned, and installing new complete 10-ton Arctic ice and refrigerating plant.

Sullivan Ice Co., Buffalo, N. Y., are making third enlargement in their Arctic-Pownall electrically operated raw water ice plant, by installation of new complete 25-ton Arctic-Pownall electrically operated system.

Alliance Sanitary Milk Co., Alliance, Ohio, are enlarging their refrigerating facilities by addition of 20-ton complete Arctic refrigerating outfit.

Hernsheim Co., New Orleans, La., are equipping their tobacco warehouse with complete 2-ton Arctic refrigerating plant.

Ed. Brannigan, Cincinnati, Ohio, are installing new 25-ton Arctic ice making compressor, direct connected to horizontal gas engine, arranged to operate at 180 R. P. M. This will be the highest speed at which any commercially-operated ice machine is running at the present time.

Ashland Sanitary Dairy Co., Ashland, Ohio, complete six-ton Arctic refrigerating plant for cooling milk and ice-cream storage rooms.

G. L. Oles, Youngstown, Ohio, is equipping his fancy poultry farm and market with complete 3-ton Arctic Jr. refrigerating plant, sold through the Arctic Cleveland office.

Arnold Creamery Co., Sherrodsville, Ohio, are equipping their Sherrodsville branch with complete six-ton Arctic Jr. refrigerating plant.

Northwestern Knitting Mills, Minneapolis, Minn., complete three-ton refrigerating plant, using Arctic Jr. compressor, for their kitchen refrigerators.

W. F. Young, Ligonier, Penna., is installing three-ton Arctic Jr. refrigerating plant in his meat market.

P. Duff, Pittsburgh, Pa., are equipping their molasses factory with Arctic refrigerating plant for molasses cooling.

Clark Electric Co., Tooele, Utah, complete 6-ton Arctic raw water ice-making plant.

Consumers Artificial Ice Co., Minneapolis, Minn., 105-ton complete Arctic-Pownall electrically-operated raw water ice plant, using Arctic-Pownall shell coolers and standard construction throughout.

D. A. Downey, Davis City, Ia., is equipping meat market with complete one-ton Arctic Jr. refrigerating plant.

Dyckman Hotel, Minneapolis, Minn., is being equipped with complete Arctic 10-ton ice and refrigerating plant.

Titusville Butter & Ice Cream Co., Titusville, Penna., complete five-ton Arctic refrigerating plant for creamery refrigeration.

Barnes Bros., Alliance, Ohio, are equipping their meat market with complete four-ton Arctic Jr. refrigerating plant.

A. O. Smith, Cascadia, California, is equipping his hotel with one-ton Arctic Jr. refrigerating plant.

MEAT INSPECTION CHANGES.

Recent changes in the federal meat inspection service are reported as follows:

Meat inspection inaugurated: Parker's Peerless Paste Company, Waterman and East River streets, Providence, R. I.; "The Portland Abattoir, 92 Presumpscot street, Portland, Me.; Caetano Moniz Furtado, 544 Underwood street, Fall River, Mass.; "The Elmore Live Stock Company, Post Office Box 43, Peoria, Ill.; Joseph R. Rezendes, 433 So. Second street, New Bedford, Mass.; "Weill & Isaacs, 244 Hudson avenue, Brooklyn, N. Y.

Meat inspection discontinued: "Michael Lux, 9 Lynn street, Woburn, Mass.; "Deerfoot Farm Company, Southboro, Mass.; Columbia Conserve Company, Lebanon, Ind.; D. M. Podine, 32 South Stockton street, Trenton, N. J.; "Walter Gordon & Company, 406 Mystic avenue, Somerville, Mass.; "The London Produce Company, London, Ohio; "Reynolds Packing Company, Union City, Tenn.; John R. Sampson, Easton, Pa.; A. Silz, Inc., 416-418 West Fourteenth street, New York, N. Y.

*Slaughtering conducted.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, June 4.—Latest quotations on chemicals and soapmakers' supplies are as follows: 74@76 per cent. caustic soda, 2@2.25c. basis 60 per cent.; 60 per cent. caustic soda, \$2.10 per 100 lbs.; 98 per cent. powdered caustic soda in bbls., 2½¢. per lb.; 48 per cent. carbonate of soda, 95¢. per 100 lbs.; talc, 1¼@1½¢. per lb.; 58 per cent. soda ash, 80¢. basis 48 per cent.; sillex, \$15@20 ton of 2,000 lbs.; marble flour, \$8 ton of 2,000 lbs.; chloride of lime in casks, 1¼¢. per lb., in bbls., 2½¢. per lb.; electrolytic caustic potash, 25¢. per lb.; carbonate of potash, 12@15¢. per lb.

Prime palm oil, 7¼@8¢. per lb.; clarified palm oil in bbls., 9¢. per lb.; genuine Lagos palm oil, 8¢. per lb.; palm kernel oil, 10½¢. per lb.; yellow olive oil, 90¢. per gal.; green olive oil, 90¢. per gal.; green olive oil foots, 8¼¢. per lb.; Ceylon coconut oil, 9½@10¢. per lb.; Cochise coconut oil, 10½@12¢. per lb.; cottonseed oil, 6½@6¾¢. per lb.; soya bean oil, 6¾¢. per lb.; prime city tallow, 6½¢. per lb.; corn oil, 6¾¢. per lb.

House grease, 5¼¢. per lb.; oleo stearine, 9@9¼¢. per lb.; brown grease, 5½@5¾¢. per lb.; yellow packers' grease, 5¾¢. per lb.

CALCIUM CHLORIDE VS. SALT BRINE.

(Continued from page 33.)

another grade which may contain a certain percentage of calcium chloride and magnesium chloride. It would be like comparing the purity of salt with the purity of calcium, in that salt will test about 95 per cent. of pure sodium, but this does not necessarily mean that a pound of it added to a gallon of water would be as efficient as a pound of calcium chloride testing considerable less of solids would be.

If an engineer will carefully figure over all these matters and follow this method of finding out the amount of calcium that is necessary to dissolve in a gallon of water or get a certain freezing point, he cannot go wrong.

In the standard makes of calcium chloride there should be practically no impurities. There may be a difference in the percentage of solid chloride of calcium, and in some of solid calcium and magnesium chloride, and the balance water, and if these standard makes are purchased no fear need be contemplated in using calcium chloride for making brine.

Chicago Section

Soon be time to turn loose the mosquito hound.

William to Your Uncle Samuel—"Aw, gwan! Who d'ye tink yer kiddin'?"

Chicago Board of Trade memberships are selling around \$2,900—net to the buyer, and sell readily.

War experts seem to have picked up a few tips from the mole, the bird and the fish, which they have found useful in war tactics.

Fortunes are being made by warhorse dealers in the Yards, and no small ones, at that. Profits run as high as \$100 per nag. Going some!

Swift & Company's sales of beef in Chicago for the week ending Saturday, May 29, 1915, averaged as follows: Domestic beef, 11.54 cents per pound.

Fred Harrison, who covers the country for the Davidson Commission Co., was in town last week and says business is good, generally speaking, and his house has no cause for complaint whatever.

S. R. (Tankage) Tomkins is back from a six weeks' trip, taking in the Panama-Pacific exposition. He reports business in his line good. The old boy looks well and hearty and full of "pep."

One man recently kicked on this Chicago Section stuff as being "crude, lewd and demoralizing." Now what do you know about that? There are several thousands yet to be heard from, however.

You might not know it, but the killing gang is still busy in Mexico, the slaughter being on a smaller scale as compared with the European factory, however. Receipts seem to be dropping off some in Yurrupe.

Yes, Ma'am. "A pea on a plate" originated with "Doc" Fulkerson, the Washington hockulist. Afterwards he made it "Two peas on a plate," and placed a lamb chop under the left-hand pea. Some shell game, wot? Great is the "Doc."

Papa Dunham, of the Davidson Commission Co., one of the oldest traders on the floor (he has been a member for 72½ years), says he cannot see anything bullish in the provision market, but looks for a steady, safe and sane future business.

Business courtesy, as well as business principle, is great dope. In this connection, all business letters should be answered, pro or con, even if mostly "con." It costs 2 cents—gives Uncle Sam running expenses, and pleases your correspondent.

We will not mention his name, but he was talking about the German soldier—"Der pest effer! You gannod sthoph him! Ven der Cheneral says 'Go!' he goes, and neffer sthops. He may get killed up a leetle bid, bud he neffer sthops; keeps going yust der same."

G. L. Franklin, manager of the beef, mutton and veal departments for the Harris Abattoir Co., Ltd., Toronto, Canada, was a visitor in Chicago during the week. He was chaperoned by Jack Taylor, the broker, days, and by Jack Hall nights, and—well that's nuff sed.

Charley Sterne has shed his cowboy hat and returned to civilization. Strawr hats are the reel t'ing now, even if it is winter weather. When a season arrives it is duly attended to, irrespective of how it may act. As Judd Williams would say, "What the — do we care?"

Many newspapers are run with the sole object of increasing circulation, which means increasing advertising rates, which means more profit. Readers should bear this in mind when they read such papers. No use getting

angry with your fellowmen because some unscrupulous news writer stirs up latent animosities.

W. L. Gregson says of the provision situation: "The daily volume of the cash transactions is showing the trade necessities and its dependence on these warehouse centres for supplies. Holders seem confident in the belief that as the season advances the necessities will become more pronounced. We look for a very good hog movement in June and some price pruning in their value, and possibly some moderate decline in the July and September futures, but on the whole for a summer's campaign we should be inclined to favor the holder's position."

On provisions J. B. Ziegler & Company says: "The cash trade has been of reasonably healthy volume. Green hams seem to have taken the lead, and whenever any offerings, they have been quickly absorbed, trading up to the moment at quotations given. The situation in Great Britain continues very strong. No doubt they will have to rely on this country for more liberal quantities of meats, as there is a great scarcity of agricultural labor over there. It is superfluous to say this is the final outcome of this condition. Lard is the cheapest article on the list, stocks are liberal and will probably continue so for some time. There seems to be no immediate prospect of any lard getting into Germany, which is the best European buyer. If conditions should change an acute advance in lard will follow. Hogs are moving freely, yet prices are not declining as much as some expected. The bears, who expected hogs under seven cents, have been very much disappointed, still there are six or seven weeks yet in which hog receipts ought to be liberal."

W. G. Press & Company say, in reviewing the provision situation: "The stocks of provisions are the heaviest in years, and lard is especially heavy. Of course, it must be taken into consideration that most of the lard in the

J. B. ZIEGLER & CO.
MEATS, LARD, OLEOS,
∴ FUTURES ∴
GREASES, TALLOW, ETC.
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The Davidson Commission Co.

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CHICAGO U. S. YARDS

M. K. PARKER & CO.
WEBSTER BLDG., CHICAGO

**TALLOW, GREASES,
HORNS, HOOFS,
BONES, FERTILIZER,
GLUE STOCK**

**OLDEST IN THE GAME
GET ACQUAINTED!**

T. A. Boyer, Pres. G. Summer, Secy. & Treas.
S. E. Tomkins, V. P.

TOMKINS-SUMMER CO.

BUY AND SELL

**HORNS, HOOFS, BONES,
GREASE, TALLOW, TANKAGE,
FERTILIZER MATERIAL,
GLUE STOCK, ETC.**

**POSTAL TELEGRAPH BUILDING
CHICAGO.**

The Ceres Trading Co.

INCORPORATED

**IMPORT AND EXPORT
PACKING HOUSE BY-PRODUCTS
AND
FERTILIZER MATERIALS**

**No. 1 Wall Street, New York
COMMERCE BUILDING, CHICAGO**

West is held in Chicago. The big increase of 45,000 tes. during the past 15 days is due to the opening of a new storage house, and shipments made here for May delivery. We think when the Western stocks are published the stock of lard will not look quite so heavy. While we think that ultimately meats and lard will all be needed, the new foreign complications, which are continually coming up, create a transportation problem hard to forecast, and if the opportunity for shipments abroad should be curtailed, the present stocks of provisions would be burdensome.

"The trade in meats has been very good, but we, of course, would need a good trade to keep the stuff at present prices. We do not think \$9.75 for lard very high, when you take into consideration the price of all other hog products and edible fats. Butter is selling at 30c per lb. wholesale, and this right in the height of the grass season.

"We do not expect the market to change much, as it is given support on the breaks and selling pressure comes on the market bulges,

but we do not see anything to permanently advance lard prices until there is an opportunity for lard to be shipped into markets now closed against hog products, such as Germany and some of the other countries. At this time there does not seem to be any probability of this becoming possible in the near future. The stock of pork is very heavy, but if the trade in meats continues the matter of stripping pork is not such a problem, and the pork stocks could be reduced very rapidly in that way. Therefore, we think pork will keep on a fair parity with ribs."

CHICAGO LIVESTOCK MARKET.

(Continued from page 31.)

to the high point recently. The trade in the closing days of the week is not indicative of any weakening in the demand and the market, in our opinion, will occupy a very strong position for some weeks to come. But a few weeks hence liberal receipts of Southern "grassy" cattle can be expected at the other markets; also fairly liberal receipts of native grass stuff, and there will come a time when a downward revision of prices is very likely

on everything but the better grades of corn-fed butcher-stuff.

Opinions may differ as to the trend of the trade during the next few weeks, but all are agreed that the June supply of hogs will be fairly liberal, but the demand is broad, and with the enormous export business that is being done by all of the packers it would seem reasonable to expect no big permanent slump in values during the near future. This week's trade, because of heavy receipts at all the markets is off 25c., and has subsided to about the lowest point recently, and on Wednesday the bulk of the hogs sold at \$7.45@7.55, with choice shipping grades at \$7.60@7.70. Top \$7.75, and in our opinion a few days hence will bring a recovery in the market. But every time there is a spurt toward the 8c. mark it brings increased receipts and a setback in the trade.

Receipts of sheep and lambs are estimated at 12,000 today (Wednesday) and the trade is opening about steady, or fully a quarter higher since Monday on both sheep and lambs. Receipts continue very light, but at present prices the packers are "bearish," and with any increase in receipts we may look for lower prices: We quote: Good to choice spring lambs, \$11.50@11.75; fair to medium, \$10@11; culls and common springers, \$8@9; good to choice lambs, \$10@10.50; good to choice wethers, \$6.50@7; good to choice ewes, \$5.50@5.75; culls and common ewes, \$3.50@4.50; bucks, \$4.75@5.25.

CHICAGO LIVE STOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, May 24.....	18,321	1,238	46,816	10,443
Tuesday, May 25.....	2,332	3,738	12,555	9,011
Wednesday, May 26.....	13,536	2,358	25,842	14,047
Thursday, May 27.....	4,280	1,857	21,165	7,453
Friday, May 28.....	1,157	705	25,465	7,198
Saturday, May 29.....	626	98	15,901	5,374
Total last week.....	40,052	9,934	145,684	51,526
Total this week.....	40,126	9,921	142,783	52,152
Previous week.....	42,724	12,171	141,925	51,412
Cor. week, 1914.....	42,501	10,682	131,844	76,476
Cor. week, 1913.....	47,566	11,002	121,731	86,554

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, May 24.....	3,946	...	3,778	1,063
Tuesday, May 25.....	545	...	864	...
Wednesday, May 26.....	2,412	...	3,297	714
Thursday, May 27.....	1,391	...	2,335	...
Friday, May 28.....	325	...	2,017	...
Saturday, May 29.....	1,240	...
Total last week.....	8,631	...	13,731	1,717
Previous week.....	6,809	...	10,232	5,478
Cor. week, 1914.....	13,358	...	173	15,940
Cor. week, 1913.....	18,163	98	10,073	6,575

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to May 29, 1915.....	829,148	3,315,120	1,364,750
Same period, 1914.....	945,001	2,831,481	2,148,057

Combined receipts of hogs at eleven points:			
Week ending May 29, 1915.....	501,000		
Previous week.....	549,000		
Cor. week, 1914.....	491,000		
Cor. week, 1913.....	506,000		
Total year to date.....	11,778,000		
Same period, 1914.....	9,894,000		
Same period, 1913.....	10,359,000		

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to May 29, 1915.....	106,200	362,900	135,500
Week ago.....	107,300	356,800	125,900
Year ago.....	101,400	360,500	169,800
Two years ago.....	112,300	367,500	174,300

Combined receipts at six markets for 1915 to May 29 and same period a year ago:

	1915.	1914.
Cattle.....	2,434,000	2,366,000
Hogs.....	8,480,000	7,269,000
Sheep.....	3,697,000	4,781,000

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending May 29, 1915:	
Armour & Co.....	30,300
Swift & Co.....	15,700
S. & S. Co.....	9,500
Morris & Co.....	11,300
Hammond Co.....	11,100
Western P. Co.....	8,100
Anglo-American.....	9,300
Independent P. Co.....	8,400
Boyd, Lunham & Co.....	6,700
Roberts & Onke.....	5,500
Brennan P. Co.....	5,300
Miller & Hart.....	3,100
Others.....	12,300
Totals.....	136,600
Previous week.....	137,600
Cor. week, 1914.....	111,100
Cor. week, 1913.....	115,400
Total, 1915.....	3,115,200
Total, 1914.....	2,167,100

WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$8.45	\$7.65	\$6.00	\$10.25
Previous week.....	8.30	7.65	7.25	10.25
Cor. week, 1914.....	8.40	8.20	5.25	7.80
Cor. week, 1913.....	7.95	8.65	5.35	6.95
Cor. week, 1912.....	7.90	7.45	5.70	8.15
Cor. week, 1911.....	5.90	5.97	4.15	6.30

CATTLE.

Steers, good to choice.....	\$7.45@9.25
Yearlings, good to choice.....	7.50@9.35
Inferior heifers.....	5.75@7.50
Good to choice heifers.....	5.00@7.40
Good to choice cows.....	5.75@7.25
Cutters.....	3.50@4.50

Canners.....	3.00@4.00
Butcher bulls.....	5.65@7.25
Bolognas.....	5.75@7.25
Good to choice veal steers.....	8.50@9.50
Heavy calves.....	7.50@8.00

HOGS.

Prime light butchers.....	\$7.70@7.90
Fair to fancy light.....	7.65@7.85
Prime med. weight butchers, 250-270 lbs.....	7.65@7.85
Prime heavy butchers, 270-340 lbs.....	7.60@7.80
Heavy mixed packing.....	7.50@7.70
Heavy packing.....	7.45@7.60
Pigs, fair to good.....	6.50@7.00
*Stags.....	6.50@7.00

*All stags subject to 80 lbs. dockage.

SHEEP.

Shorn ewes.....	\$5.00@ 5.75
Shorn yearlings.....	7.50@ 8.50
Clipped wethers.....	5.00@ 6.00
Clipped lambs.....	9.25@10.35
Spring lambs.....	11.00@11.75
Bucks.....	3.75@ 5.25

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, MAY 29, 1915.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
May.....	\$17.95	\$18.05	\$17.92½	\$17.92½
July.....	18.17½	18.22½	18.15	18.15
September.....	18.55	18.57½	18.50	18.50
LARD—(Per 100 lbs.)—				
May.....	9.85	9.85	9.85	9.85
July.....	9.85	9.97½	9.85	9.97½
September.....	10.15	10.20	10.15	10.20
RIBS—(Boxed, 25c. more than loose)—				
May.....	10.55	10.57½	10.55	10.57½
July.....	10.65	10.67½	10.65	10.67½
September.....	10.92½	10.95	10.92½	10.92½

MONDAY, MAY 31, 1915.

Holiday.

TUESDAY, JUNE 1, 1915.

PORK—(Per bbl.)—				
July.....	18.05	18.10	18.00	18.02½
September.....	18.50	18.50	18.35	18.35
LARD—(Per 100 lbs.)—				
July.....	9.87½	9.92½	9.75	9.77½
September.....	10.15	10.15	10.02½	10.02½
RIBS—(Boxed, 25c. more than loose)—				
July.....	10.62½	10.65	10.57½	10.57½
September.....	10.92½	10.92½	10.85	10.87½

WEDNESDAY, JUNE 2, 1915.

PORK—(Per bbl.)—				
July.....	18.00	18.07½	17.97½	18.00
September.....	18.35	18.42½	18.30	18.32½
LARD—(Per 100 lbs.)—				
July.....	9.75	9.77½	9.72½	9.72½
September.....	9.97½	10.05	9.97½	9.97½
RIBS—(Boxed, 25c. more than loose)—				
July.....	10.55	10.60	10.52½	10.52½
September.....	10.85	10.87½	10.82½	10.82½

THURSDAY, JUNE 3, 1915.

PORK—(Per bbl.)—				
July.....	18.02½	18.12½	17.97½	18.12½
September.....	18.32½	18.47½	18.32½	18.47½
LARD—(Per 100 lbs.)—				
July.....	9.75	9.90	9.72½	9.90
September.....	10.00	10.12½	9.97½	10.12½
RIBS—(Boxed, 25c. more than loose)—				
July.....	10.52½	10.60	10.52½	10.60
September.....	10.82½	10.90	10.82½	10.90

FRIDAY, JUNE 4, 1915.

PORK—(Per bbl.)—				
July.....	18.12½	18.17½	18.00	18.00
September.....	18.50	18.52½	18.37½	18.37½
LARD—(Per 100 lbs.)—				
July.....	9.92½	9.92½	9.80	9.80
September.....	10.15	10.17½	10.05	10.05
RIBS—(Boxed, 25c. more than loose)—				
July.....	10.60	10.62½	10.57½	10.57½
September.....	10.92½	10.95	10.87½	10.87½

1/2 Bid. 2/3 Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

Beef.	
Native Rib Roast.....	20 @25
Native Sirloin Steaks.....	25 @28
Native Porterhouse Steaks.....	30 @35
Native Pot Roasts.....	16 @18
Rib Roasts from light cattle.....	14 @18
Beef Stew.....	12 @14
Boneless Corned Briskets, Native.....	16 @18
Corned Rumps, Native.....	16 @18
Corned Ribs.....	12 1/2 @12 1/2
Corned Flanks.....	12 1/2 @12 1/2
Round Steaks.....	20 @25
Round Roasts.....	16 @18
Shoulder Steaks.....	18 @20
Shoulder Roasts.....	14 @16
Shoulder Neck End, Trimmed.....	12 1/2 @12 1/2
Rollad Roast.....	16 @18

Lamb.

Hind Quarters, fancy.....	25 @28
Fore Quarters, fancy.....	18 @20
Legs, fancy.....	24 @25
Stew.....	15 @15
Chops, shoulder, per lb.....	22 @22
Chops, rib and loin, per lb.....	35 @35
Chops, French, each.....	15 @15

Mutton.

Legs.....	13 @20
Stew.....	12 1/2 @12 1/2
Shoulders.....	16 @16
Hind Quarters.....	22 @22
Fore Quarters.....	16 @16
Rib and Loin Chops.....	25 @25
Shoulder Chops.....	18 @18

Pork.

Pork Loin.....	16 @18
Pork Chops.....	20 @20
Pork Shoulders.....	12 @12
Pork Tenderloins.....	35 @35
Pork Butts.....	14 @14
Spare Ribs.....	10 @10
Hocks.....	11 @11
Pigs' Heads.....	8 @8
Leaf Lard.....	12 1/2 @12 1/2

Veal.

Hind Quarters.....	18 @22
Fore Quarters.....	12 1/2 @14
Legs.....	18 @22
Breasts.....	14 @16
Shoulders.....	16 @18
Cutlets.....	35 @35
Rib and Loin Chops.....	25 @25

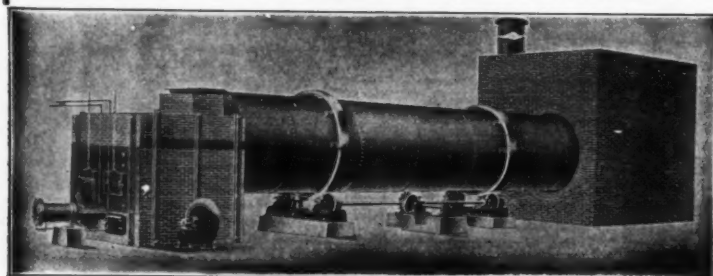
Butchers' Offal.

Suet.....	7 @7
Tallow.....	3 1/2 @3 1/2
Bones, per cwt.....	75 @75
Calfskins, 8 to 15 lbs.....	15 @15
Calfskins, under 18 lbs. (deacon's).....	65 @65
Kips.....	13 @13

47 of the largest
PACKING COMPANIES
are now using
**BREWERS & PACKERS
SPECIAL ENAMEL**
Hard and Smooth as Tile
and just as Washable
Prices Right. Ask us
THE TROPICAL PAINT & OIL CO.
CLEVELAND, O.

Watch Page 48 for
Business Chances

DRYERS AND CONTINUOUS PRESSES

Economical Efficient
Great Capacity

SAVING IN LABOR ALONE IN ONE YEAR WILL
OFFSET COST TO INSTALL

For Tankage, Blood, Bone, Fertilizer, all Animal and
Vegetable Matter. Installed in the largest packing-
houses, fertilizer and fish reduction plants in the world.

Send for Catalogue T. B.

American Process Co.
68 William St., - - New York

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.	
Prime native steers	13 @ 13½
Good native steers	12 @ 12
Native steers, medium	11½ @ 11½
Heifers, good	11 @ 11
Cows	11 @ 11
Hind Quarters, choice	11½ @ 11½
Fore Quarters, choice	11 @ 11

Beef Cuts.	
Cow Chucks	9 @ 9½
Steer Chucks	10 @ 10½
Boneless Chucks	12 @ 12
Medium Plates	9 @ 9
Steer Plates	9 @ 9
Cow rounds	11 @ 11
Steer Rounds	13 @ 13½
Cow Loins	12 @ 12
Steer Loins, Heavy	16 @ 16½
Beef Tenderloins, No. 1	21 @ 21
Beef Tenderloins, No. 2	21 @ 21
Strip Loins	14 @ 14
Shoulder Clods	12½ @ 12½
Rolls	15 @ 15
Rump Butts	13½ @ 13½
Trimblings	7 @ 7
Shank	10½ @ 11
Cow Ribs, Common, Light	10½ @ 11
Cow Ribs, Heavy	12 @ 12
Steer Ribs, Light	13 @ 13
Steer Ribs, Heavy	13½ @ 13½
Loin Ends, steer, native	10 @ 10
Loin Ends, cow	15 @ 15
Hanging Tenderloins	12 @ 12
Flank Steak	15½ @ 15½
Hind Shanks	5½ @ 5½

Beef Offal.	
Brains, per lb.	6 @ 6
Hearts	6½ @ 6½
Tongues	17 @ 17
Sweetbreads	18 @ 18
Ox Tail, per lb.	9 @ 9
Fresh Tripe, plain	4½ @ 4½
Fresh Tripe, H. C.	5½ @ 5½
Brains	6 @ 6
Kidneys, each	5½ @ 5½

Veal.	
Heavy Carcass, Veal	12 @ 12
Light Carcass	13½ @ 14
Good Carcass	14½ @ 15
Good Saddles	17½ @ 17½
Medium Racks	12 @ 12
Good Racks	13 @ 13

Veal Offal.	
Brains, each	6½ @ 6½
Sweetbreads	65 @ 65
Calf Livers	24 @ 27
Heads, each	30 @ 30

Lambs.	
Good Cawl	18 @ 18
Round Dressed Lambs	20 @ 20
Saddles, Cawl	20 @ 20
R. D. Lamb Racks	18 @ 18
Cawl Lamb Racks	17 @ 17
R. D. Lamb Saddles	22 @ 22
Lamb Fries, per lb.	18 @ 18
Lamb Tongues, each	4 @ 4
Lamb Kidneys, each	1½ @ 1½

Mutton.	
Medium Sheep	14 @ 14
Good Sheep	16 @ 16
Medium Saddles	16 @ 16
Good Saddles	17 @ 17
Good Racks	13 @ 13
Medium Racks	12 @ 12
Mutton Legs	15 @ 15
Mutton Loins	13 @ 13
Mutton Stew	10 @ 10
Sheep Tongues, each	2½ @ 2½
Sheep Heads, each	10 @ 10

Fresh Pork, Etc.	
Dressed Hogs	11 @ 11
Pork Loins	13½ @ 13½
Leaf Lard	10 @ 10
Tenderloins	30 @ 30
Spare Ribs	7½ @ 7½
Butts	11 @ 11
Hocks	8½ @ 8½
Trimblings	7½ @ 7½
Extra Lean Trimblings	12 @ 12
Tails	8 @ 8
Snouts	4 @ 4
Pigs' Feet	3½ @ 3½
Pigs' Heads	6 @ 6
Blade Bones	9 @ 9
Blade Meat	9 @ 9
Cheek Meat	8 @ 8
Hog Livers, per lb.	2½ @ 2½
Neck Bones	11 @ 11
Skinless Shoulders	5 @ 5
Pork Hearts	4 @ 4
Pork Kidneys, per lb.	4 @ 4
Pork Tongues	12 @ 12
Silp Bones	5 @ 5
Tail Bones	5½ @ 5½
Brains	10½ @ 10½
Backfat	14 @ 14
Hams	14 @ 14
Calas	9 @ 9
Belles	17 @ 17
Shoulders	11 @ 11

SAUSAGE.

Columbia Cloth Bologna	9 @ 9
Bologna, large, long, round, in casings	10 @ 10
Choice Bologna	12 @ 12

Frankfurters	12½ @ 12½
Liver, with beef and pork	9 @ 9
Tongue	13½ @ 13½
Minced Sausage	13 @ 13
Luncheon Sausage, cloth paraffine	13 @ 13
New England Sausage	13 @ 13
Compressed Luncheon Sausage	12 @ 12
Special Compressed Ham	12 @ 12
Berliner Sausage	13 @ 13
Oxford Butts in casings	17 @ 17
Polish Sausage	12½ @ 12½
Garlic Sausage	12½ @ 12½
Country Smoked Sausage	13½ @ 13½
Farm Sausage	13½ @ 13½
Pork Sausage, bulk or link	11½ @ 11½
Pork Sausage, short link	12 @ 12
Boneless lean butts in casings	21½ @ 21½
Luncheon Roll	13 @ 13
Delicatessen Loaf	10 @ 10
Jellied Roll	18½ @ 18½

Summer Sausage.

Best Summer, H. C. (new)	— @ —
German Salami (new)	23 @ 23
Italian Salami (new goods)	26½ @ 26½
Hobsteiner	17 @ 17
Mettwurst	15 @ 15
Farmer	20½ @ 20½

Sausage in Brine.

Bologna, kits	1.35 @ 1.35
Bologna, ½ @ ½	2.20 @ 2.20
Pork link, kits	1.15 @ 1.15
Pork link, ½ @ ½	2.50 @ 2.50
Polish sausage, kits	1.80 @ 1.80
Polish sausage, ½ @ ½	2.80 @ 2.80
Frankfurters, kits	1.80 @ 1.80
Frankfurters, ½ @ ½	2.85 @ 2.85
Blood Sausage, kits	1.55 @ 1.55
Blood Sausage, ½ @ ½	2.20 @ 2.20
Liver Sausage, kits	1.55 @ 1.55
Liver Sausage, ½ @ ½	2.20 @ 2.20
Head Cheese, kits	1.55 @ 1.55
Head Cheese, ½ @ ½	2.20 @ 2.20

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	8.75 @ 8.75
Pickled Plain Tripe, in 200-lb. barrels	8.75 @ 8.75
Pickled H. C. Tripe, in 200-lb. barrels	11.25 @ 11.25
Pickled Ox Lips, in 200-lb. barrels	20.00 @ 20.00
Pickled Pigs' Snouts, in 200-lb. barrels	15.50 @ 15.50
Sheep Tongues, Short Cut, barrels	40.00 @ 40.00

CORNED, BOILED AND ROAST BEEF.

No. 1, 2 doz. to case	22.25 @ 22.25
No. 2, 1 or 2 doz. to case	4.25 @ 4.25
No. 0, 1 doz. to case	14.50 @ 14.50
No. 14, ½ doz. to case	41.50 @ 41.50

EXTRACT OF BEEF.

2-oz. jars, 1 doz. in box	2.60 @ 2.60
4-oz. jars, 1 doz. in box	5.00 @ 5.00
8-oz. jars, ½ doz. in box	9.50 @ 9.50
16-oz. jars, ½ doz. in box	17.75 @ 17.75

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	23.00 @ 23.00
Plate Beef	22.00 @ 22.00
Prime Mess Beef	23.00 @ 23.00
Mess Beef	22.00 @ 22.00
Beef Hams, 220 lbs. to bbl.	— @ —
Rump Butts	25.00 @ 25.00
Mess Pork, old	19.25 @ 19.25
Clear Fat Backs	22.00 @ 22.00
Family Rack Pork	23.50 @ 23.50
Lean Pork	17.50 @ 17.50

LARD.

Pure leaf, kettle rendered, per lb., tes.	11½ @ 11½
Pure leaf, tes.	10½ @ 10½
Lard, substitute, tes.	8½ @ 8½
Lard, compound	8½ @ 8½
Cooking oil, per gal. in barrels	75 @ 75
Cooks' and bakers' shortening tubs	10½ @ 10½
Barrels, ¼ c. over tierces, half barrels, ¼ c. over tierces; tubs and pails, 10 to 60 lbs., ¼ c. to 1 c. over tierces.	— @ —

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chi.	15½ @ 15½
Cartons, rolls or prints, 1 lb.	10½ @ 10½
Cartons, rolls or prints, 2½ lbs.	16 @ 16
Shortenings, 30 @ 60 lb. tubs	12½ @ 12½

DRY SALT MEATS.

(Boxed. Loose are ¼ c. less.)	
Clear Bellies, 14 @ 16 avg.	12½ @ 12½
Clear Bellies, 18 @ 20 avg.	12½ @ 12½
Rib Bellies, 20 @ 25 avg.	12 @ 12
Fat Backs, 10 @ 12 avg.	11 @ 11
Fat Backs, 12 @ 14 avg.	11½ @ 11½
Fat Backs, 14 @ 16 avg.	11½ @ 11½
Extra Short Cleats	12 @ 12
Extra Short Ribs	12 @ 12
D. S. Loin Backs, 20 @ 25 avg.	12 @ 12
Butts	9 @ 9
Bacon meats, 1¼ c. more.	

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	15½ @ 15½
Hams, 16 lbs., avg.	15½ @ 15½
Skinless Hams	15½ @ 15½
Calas, 4 @ 6 lbs., avg.	11½ @ 11½
Calas, 6 @ 12 lbs., avg.	11 @ 11
New York Shoulders, 8 @ 12 lbs., avg.	12 @ 12
Breakfast Bacon, fancy	24 @ 24
Wide, 10 @ 12 avg., and strip, 5 @ 6 avg.	18 @ 18
Wide, 6 @ 8 avg., and strip, 3 @ 4 avg.	17½ @ 17½

Rib Bacon, wide, 8 @ 12, 4 @ 6 avg.	12 @ 12
Dried Beef Seta	21½ @ 21½
Dried Beef Insides	25½ @ 25½
Dried Beef Knuckles	22 @ 22
Dried Beef Outsoles	19½ @ 19½
Regular Boiled Hams	21 @ 21
Smoked Boiled Hams	22 @ 22
Boiled Calas	16½ @ 16½
Cooked Loin Rolls	24 @ 24
Cooked Rolled Shoulder	16½ @ 16½

SAUSAGE CASINGS.

F. O. B. CHICAGO.	
Rounds, per set	19 @ 19
Expert Rounds	25 @ 25
Middles, per set	68 @ 68
Beef huns, per piece	22½ @ 22½
Beef weasands	6½ @ 6½
Beef bladders, medium	55 @ 55
Beef bladders, small, per doz.	60 @ 60
Hog casings, free of salt	70 @ 70
Hog middles, per set	10 @ 10
Hog huns, export	13 @ 13
Hog huns, large, mediums	7 @ 7
Hog huns, prime	6 @ 6
Hog huns, narrow	3 @ 3
Imported wide sheep casings	90 @ 90
Imported medium wide sheep casings	24 @ 24
Imported medium sheep casings	60 @ 60
Hog stomachs, per piece	4 @ 4

FERTILIZERS.

Dried blood, per unit	2.37½ @ 2.40
Hoof meal, per unit	2.10 @ 2.25
Concentrated tankage	1.60 @ 1.75
Ground tankage, 12%	2.20 @ 2.40
Ground tankage, 15%	2.20 @ 2.40
Ground tankage, 0 and 20%	2.15 @ 2.15
Crushed tankage, 0 and 20%	1.90 @ 1.90
Ground tankage, 6½ and 30%	16.00 @ 16.50
Ground raw bone, per ton	24.00 @ 25.00
Ground steam bone, per ton	20.00 @ 20.50
Unground tankage, per ton less than ground	50c @ 50c

HORNS, HOOFS AND BONES.

Horns, No. 1, 65 @ 70 lbs., aver.	175.00 @ 200.00
Horns, black, per ton	22.00 @ 24.00
Horns, striped, per ton	25.00 @ 25.00
Horns, white, per ton	33.00 @ 35.00
Flat shn bones, 40 lbs. ave., per ton	88.00 @ 70.00
Round shn bones, 38-40 lbs. av., per ton	70.00 @ 75.00
Round shn bones, 50-52 lbs. av., per ton	75.00 @ 85.00
Long thigh bones, 90-95 lbs. av., per ton	80.00 @ 90.00
Skulls, jaws and knuckles, per ton	24.00 @ 26.00

LARD.

Prime steam, cash	9.57½ @ 9.57½
Prime steam, loose	9.12½ @ 9.12½
Leaf	8½ @ 8½
Compound	7¼ @ 7¼
Neutral lard	10½ @ 10½

STEARINES.

Prime oleo	8½ @ 8½
Tallow	8 @ 8
Grease, yellow	5½ @ 5½
Grease, A white	6½ @ 7

OILS.

Oleo oil, extra	10½ @ 11
Oleo oil, No. 2	10½ @ 10½
Oleo stock	8 @ 8
Neatsfoot oil, pure, bbls.	65 @ 70
Acidless tallow oils, bbls.	62 @ 64
Corn oil, loose	65.65 @ 65.65

TALLOW.

Edible	7 @ 7½
Prime city	6½ @ 7
Prime country	6½ @ 6½
Packers' prime	6½ @ 6½
Packers' No. 1	6 @ 6
Packers' No. 2	4½ @ 4½

GREASES.

White, choice	6½ @ 6½
White, "A"	6 @ 6
White, "B"	5½ @ 5½
Bone	5½ @ 5½
Crackling	5½ @ 5½
House	4½ @ 4½
Yellow	5½ @ 5½
Brown	4 @ 4½
Clue Stock	5 @ 5
Carriage grease	4 @ 4
Glycerine, C. P.	21 @ 21
Glycerine, dynamite	21 @ 22
Glycerine, crude soap	14½ @ 15
Glycerine, candle	15 @ 16

COTTONSEED OILS.

P. S. Y., loose	45 @ 45½
P. S. Y., soap grade	45 @ 45½
Soap stock, bbls., concn. 62 @ 65% f. a.	2.75 @ 2.80
Soap stock, loose, reg., 50% r. f. a.	1.50 @ 1.60

COOPERAGE.

Ash pork barrels	82½ @ 85
Oak pork barrels	85 @ 87½
Lard tierces	1.00 @ 1.07½

CURING MATERIALS.

Refined saltpetre	12 @ 12½
Boric acid, crystal to powdered	7½ @ 8
Borax	4½ @ 4½
Salt—	
White, clarified	5 @ 5
Plantation, granulated	6 @ 6
Yellow, clarified	5 @ 5
Ashton, in bags, 224 lbs.	2.25 @ 2.25
Ashton, car lots	2.00 @ 2.00
English packing, in bags, 224 lbs.	1.45 @ 1.45
English packing, car lots	1.25 @ 1.25
Michigan, granulated, car lots, per ton	3.25 @ 3.25
Michigan, medium, car lots, per ton	3.75 @ 3.75
Casing salt, bbls., 280 lbs., 2x @ 3x	1.40 @ 1.40

Retail Section

PRACTICAL TALKS WITH SHOP BUTCHERS

Education for the Retailer and for His Customer

By a Veteran Retailer.

A bulletin recently issued by a trade journal suggested that the wholesaler educate his customers. This is particularly applicable to the meat trade. Comparatively few retail butchers have any correct idea of cost accounting.

It is not alone to the interest of the wholesale butcher and packer, but it is his duty to enlighten the retailer. Business today compared with twenty years ago has undergone many changes, brought about by the demands of the consuming public for more attractive, more sanitary, more efficient and necessarily more expensive service.

The wholesale butcher can do much to help the retailer in being a better business man, and therefore a better customer for him. A campaign of education, which at first thought may look foolish to a retail butcher, nevertheless deserves much consideration. Meat packers have come to realize that the better business men they can make their customers, the better customers they will be.

A small shop butcher, dragging along from hand to mouth against all sorts of competition, which he is not educated or qualified to meet, with high prices and no clear idea of what his goods cost him or what to sell them for—that kind of a man cannot possibly make a good customer for the packer, slaughterer, or wholesaler. But by putting such a man on his feet by some wholesome instruction, his buying begins to amount to something.

Every wholesaler and branch house manager is necessarily an expert on figures. A few moments of his time would be well spent, for instance, in a friendly talk with the small shopkeeper who buys two lambs and one sheep at 16 or 17 cents a pound, gets them to his shop, and after he cuts them up does not know what the various cuts cost him, but sells them at the price he thinks they should be sold at.

If he thinks correctly he can pay his bills promptly. But as it is beyond human power always to guess right, therefore when his "think" is wrong his roll is "shy." And if his roll be shy his credit lengthens. And as a long credit account usually means short credit, his business career is apt to be cut short.

And if that is the case, he's no kind of a customer at all for the packer, or any one else, because if his buying methods are faulty his selling ability is still more faulty. And if he does not get his money back after selling his goods, along with sufficient profit to pay his expenses and living, he soon has to go out and look for a job. And the packer has lost a customer.

Shop Butcher Should Educate, Too!

And just as the packer should try and educate the shop butcher for their mutual benefit, so should the shopkeeper educate the consuming public, who are his customers.

No butcher can sell only his first cuts of

roasts and chops, best cuts of steaks, etc. The coarser parts are of vastly greater importance, because there is more of them, and they, too, must be sold, and to advantage. And in doing this, the butcher must explain to the customer why it is to their mutual advantage to sell the latter a chuck roast, instead of a prime cut.

He must also have the ability to so prepare it that it not only pleases the pocket-book of his customer, but the eye also. Any fairly intelligent butcher can do this, as disposing of chuck roasts is one of the principal things in a shop, because any "dub" can sell any quantity of prime roasts with a good profit, and never even put a knife to it.

The same is true with lamb and mutton, which are so very dear just now. The legs run into a lot of money for the housewife in moderate circumstances. But the forequarters can be so attractively and advantageously prepared and displayed, and the saving in price is so great, that it is the butcher's own fault if he does not sell the coarse parts at a good profit.

It is nothing but laziness or ignorance, or both, either of which can be easily overcome, if he has the proper ambition. And in these days the customer is more than ready to meet any suggestions that will be to her advantage.

The trouble with very many shopkeepers of small resources is they want to be too much up to date, and they cripple themselves by buying equipment they do not really need at first, and the cost of which they do not take into consideration at the time of purchase, because they are bought on easy terms, so much down and so much per month.

These things are all a real and vital necessity to the prosperous man who can afford to buy and pay outright for them. But when it comes to laying down the amount of hard cash needed for up-to-date and expensive fittings, the little butcher just starting out simply cannot afford it.

There is absolutely no question that up-to-date equipment is advantageous in any business. It is a good investment for any business man who has the capital, and it is a necessity for the big business man. But the beginner in the butcher business has got to go slow till he gets his start; then he can and should invest in these things. At the beginning it is better for him to trust to good headwork and education in sound merchandizing methods to establish his trade, rather than to depend on mechanical equipment alone. Brains must come first; without them machinery is of small use.

L. A.

THE HAM FAIR OF PARIS.

One of the most interesting of the annual fetes of Paris is the Ham Fair, which attracts many thousands of visitors in times of peace; in war time it might be thought that the in-

terest would slacken, but, as the following adaptation by Loudon MacQueen Douglas of an article from *Le Bulletin* shows, this is quite a mistake:

Following the example of thousands and thousands of Parisians, we went to the Ham Fair held for a number of years on the wide boulevard Richard-Lenoir, under which passes the Ourcq Canal and the Metropolitan Railway. The weather was grand. A human forest, all black, glided slowly from the Bastille market-place to the boulevard Voltaire, and it seemed to us that in spite of war, there were even more people than in previous years.

It was necessary to use the elbows to approach the improvised shops, where charming and smiling charcutieres (lady pork purveyors) offered very small slices of sausage, Bologna sausages, Vire force-meat, and ham. Honor was done to these samples, and without doubt the sales were great. There were many frequenters, faithful to the annual meeting, which lasts for the week previous to April 1.

The Ham Fair preserves the tradition of these celebrated commercial periodic gatherings, these celebrated fairs, which in the days of the stagecoach and postillions established enormous business between the capital and the provinces, often of a very friendly nature, and, when we consider the circumstances of the times, we ought to congratulate ourselves on the success obtained in this tragic and glorious year, in which a beautiful French unity will be established from the Rhine to the Atlantic and the Pyrenees.

In recent years, the Germans, who have encroached everywhere, have installed themselves on the terrace of the boulevard Richard-Lenoir, side by side with manufacturers and breeders from the Parisian regions of the neighborhood of Lorraine and Alsace, Auvergne, Berry, Burgundy, Savoy, Nivernais and Quercy. But their too fatty and starchy "delicacies," which were bought all the same, have not succeeded in eclipsing our superior products.

It must not be thought that we are not able to endure foreign competition, especially that of Germany, either from the pig-breeding or pig product manufacturer's point of view. Our pig products are indeed without equal, and if our enemies have been able to produce great varieties of sausages, chitterlings, galantines, pork pies, hams, lard, &c., it is because, as is the case in any culinary art, or any industry, they have copied our methods.

The ancient Gauls were uncontested masters in this delicate art, and the French of today clearly demonstrate in the Ham Fair that they have not degenerated. If they desired more honor they could supply the world.

An epicure writer, Louis Bordeau, reminded us twenty years ago of some pretty allusions, of which some may be quoted:

"The Gauls, to whom the flesh of the pig was the habitual food, profited by its aptitude to absorb salt, and they stored abundant quantities of 'salted meat' in every household—a day. They also knew how to make more re-custom practised in our villages at the present fined preparations."

Varron, an ancient writer, says: "The pork preparations of the Gauls have always been renowned for their excellence. The considerable exportation of hams, sausages, and other (Continued on page 42.)"

LOCAL AND PERSONAL.

Frank W. Hoffmeyer has purchased the meat and grocery business of the James F. Jackson Co., Reed City, Mich.

The death is reported of Wm. Taylor, a meat dealer of Gobleville, Mich.

Geo. W. Ellens is closing out his meat market on Beidler street, Muskegon, Mich.

Peter Sluiter has succeeded to the entire meat business of Sluiter & Bottje, at Grand Haven, Mich.

Eply & McLean have been succeeded in the meat and grocery business at Mt. Clemens, Mich., by Eply & Sons.

Carl R. Palmer has succeeded to the meat business, in Honor, Mich., of Ryan & Palmer.

F. H. Nichols & Co., Elma, Wash., have incorporated to conduct the Sanitary Cash Market.

Berkmeir & Meyers, of the Independent Meat Co., have leased the Hartman market in Roslyn, Wash., from the Carstens Packing Co.

Willett & Myers have opened a new meat market and grocery store in Watts, Cal.

Andy Hutchins, of Berwyn, Okla., has become the owner of the Cold Storage Market in Ardmore, Okla.

Duelen & Duelen have purchased the Edgerton meat market, Bayard, Neb.

J. E. Burger has opened a butcher shop in Kranzburg, S. D.

Frank Van Horn has engaged in the meat business at Erickson, Neb.

George Golle has engaged in the meat business at Hartwell, Neb.

M. Wulzen has purchased the Lorenz meat business in Dakota City, Neb.

J. H. Ewing has opened a butcher shop in Bassett, Neb.

The Retail Butchers' Association of San Francisco, Calif., will hold its annual picnic at Shellmound Park, on Sunday, June 13.

Richard Keep has purchased Frank Yerxa's interest in the meat business in Wilton, Me.

Rohm's meat market, which has been at 21 Cooper street, Utica, N. Y., for about ten years, will be moved to larger quarters, 229-231 Columbia street, and will be known as Rohm's New Provision House. Groceries, fruits and vegetables, baked goods and meats will be sold at the new market.

Hicks Bros.' meat market on North Main street, Winchester, Ky., has been destroyed by fire.

Edward Beyschlag, a butcher of St. Clair, Mich., has filed a voluntary petition in bankruptcy.

The Peoples Meat Market in Erie, Kansas has been closed.

John McKim's meat and grocery market at Orangeville, Ont., Canada, has been destroyed by fire.

The Imperial Meat and Grocery Company, Cleveland, Ohio, has been incorporated with a capital stock of \$10,000, by L. J. Kohn and others.

C. M. Townsend, who conducts a meat market in Nashville, Kansas, has opened a meat shop in Sawyer, Kansas. His brother, O. S. Townsend, will have charge of this shop.

A meat market has been opened at the corner of Brightwood avenue and East Elm street, Torrington, Conn., by Michael Simko.

Charles Churchill, who conducted a meat market on Water street, Portsmouth, N. H., for a number of years, died at his home on Cass avenue after a long illness. Mr. Churchill was 72 years of age and is survived by his widow, two sons and two daughters.

Henry Freyhoff will close his meat market on North Locust street, Urbana, Ohio.

The Emerson public market at No. Attleboro, Mass., will be reopened by Henry W. Carpenter.

J. H. Sherfy has purchased the Stansbury and Kouk meat market at Kinsley, Kas.

A meat market will be opened in Moran, Kansas, by H. Smith and Samuel Knight.

Robert T. Johnson, a meat and provision dealer, died at his home, 4 Maple street, Quincy, Mass., after a short illness. Mr. Johnson was fifty-five years of age, and is survived by his widow, four daughters and two sons.

Jasper W. Braley, Jr., has sold his meat market at 645-647 County street, New Bedford, Mass., to E. W. Kenney, who has been in his employ for eleven years.

Bartholomew Paczek has purchased the meat and grocery business at 80 Congress street, Meriden, Conn., formerly conducted by Mary Carabetta.

A meat market will be opened in Mahaska, Kansas, by George Williamson.

Robert Agler is fitting up a new butcher shop in Urbana, Ohio.

Oliver Fritz is having a new building erected on East Main street, Adamstown, Pa., in which he will open a butcher shop.

A meat market will be opened in Osborne, Kansas, by Harry Gallagher, of Stockton, Kansas.

Mitchell E. Duplisses will open a meat and grocery market on Brunswick street, South, Old Town, Maine.

C. Donner has opened a meat market in Byers, Kansas.

The branch store of the Kansas City Beef Company, 5942 Germantown avenue, Philadelphia, Pa., was burglarized last week.

Williams Meat Market, at Concordia, Kansas, has been bought by the Pratt-Pick Cash Grocery Co. The meat department will be in charge of W. E. Eberhardt.

The Spot Cash Market on South avenue, Derry, N. H., will move to a new location on the same avenue.

Frank Dills is conducting his meat business in the O. O. Hartley grocery store at Roseville, Ill.

Harry Silver, the proprietor of the Franklin Grocery Store at Main and Washington streets, Chambersburg, Pa., has purchased the meat market on South Main street, recently conducted by Harry Smith, and after extensive alterations will open an up-to-date meat market.

A branch of Erdman's Sanitary Meat Market will be opened at the corner of Fifteenth and Chew streets, Allentown, Pa.

A meat market was opened at Little Silver, N. J., by James H. Lane.

Henry Gick, 61 years old, a retired butcher, died at his home, 493 Harman street, Brooklyn, N. Y., from stomach trouble. Mr. Gick was born in Germany and came to this country about fifty years ago.

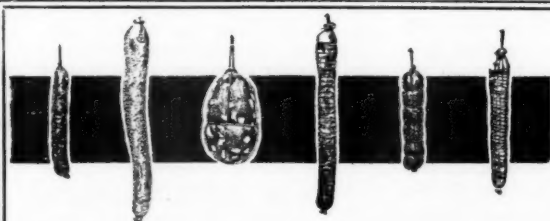
Lee Jovanovich, proprietor of the Miners' Meat Market, Bisbee, Ariz., has installed a large refrigerator in his establishment.

Charles E. Cook, for many years engaged in the meat and grocery business in Chelsea, Mass., died suddenly at his home, 56 Orange street. Mr. Cook was born in Chelsea 46 years ago and is survived by his two brothers.

The Tignish Market, at Charlottetown, Canada, has been opened for business.

The Broadway Public Market, 1137-39 Broadway, Tacoma, Wash., has been opened. B. O. Kim and N. A. French are the proprietors.

Edgar W. Butterworth died at his home on Savoy road, Salem, Mass., after a long illness. Mr. Butterworth was born in Warren, Mass., in 1852, and is survived by his widow.



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CHICAGO, ILL.

New York Section

President L. F. Swift, of Swift & Company, was in New York for a day or two during the week.

A petition in bankruptcy has been filed against Vincenzo Mannino, a retail butcher of No. 303 East Forty-eighth street.

Manager T. C. Sullivan, of Swift & Company's provision department in the New York district, was in Chicago this week.

Swift & Company's sales of beef in New York City for the week ending May 29, 1915, averaged as follows: Domestic beef, 12.08 cents per pound.

Charles E. Barry, of the Swift beef department at Chicago, was in New York this week. Frank Sullivan, of the produce department, was also here.

Two members of the Armour headquarters staff are to be married next Saturday, June 12. Miss Anna Klee, secretary to W. E. Cardwell, is to become the wife of F. W. Hoffman, who is one of Superintendent Adams' assistants.

A meeting of the creditors of L. H. Lang & Co. was held at the office of Leon Dashew on June 2. A committee to investigate the affairs and conditions of the company was appointed as follows: Leon Dashew, M. P. Davidson and H. A. Deimel.

Henry Gick, who was a well-known boss butcher of Brooklyn prior to his retirement four years ago, died on Sunday at his home, No. 493 Harman street. He was born in Germany sixty-six years ago and came to this country in his early youth. He was a widower. Two children survive.

It is announced that the "weight and measure week" celebration in New York City, originally set for June 6 to 12, has been postponed to the week of June 13 to 19, in order to permit more extended preparations for this event. The program of daily events will be carried out in the order originally planned, according to Commissioner Joseph Hartigan, who is the sponsor of the plan.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending Saturday, May 29, 1915: Meat.—Manhattan, 5,674 lbs.; Brooklyn, 10,999 lbs.; Queens, 7 lbs.; Richmond, 40 lbs.; total, 16,720 lbs. Fish.—Manhattan, 20 lbs.; Brooklyn, 501 lbs.; total, 521 lbs. Poultry and game.—Manhattan, 4,329 lbs.; Brooklyn, 35 lbs.; total, 4,364 lbs.

The name of Vincent Astor in colored letters two feet high attracts attention on nearly 300 feet of fence at Broadway and Ninety-fifth street. The fence bears the announcement that space in the public market which Mr. Astor is building can be obtained at the

Twenty-sixth street office. The market, which will be completed by the fall, will represent \$1,000,000 in land and building. It will cover the southeast corner and will have a frontage of 290 feet on Broadway and Ninety-fifth street. Mr. Astor is a member of the Market Committees of Manhattan and of the Bronx. As a result of his study of the question he decided to embody his conclusions as to what a perfect market should be on land which he owned. The market not only will be perfectly equipped, but will have striking ornamental features. There will be more than 201,000 square feet of floor space on the main floor, and the only selling department on the lower floor will be the fish market, which, because of the ground falling away on Ninety-fifth street, will be above grade and perfectly lighted and ventilated. In the basement will be the large cold storage rooms and freezer. Two 40-ton refrigerating machines will cool these rooms, besides the ice boxes and glass display cases in the market proper. Ample provision will be made for shipping and receiving, the meat motor vans driving directly into the building in Ninety-fifth street.

MEAT SALESMEN FORM A CLUB.

On Monday evening, May 24, Louis S. Rapaport, assistant sales manager and advertising director for the Richard Webber markets, called the salesmen of the Tremont store together and took the initial step towards organizing the salesmen of all the stores into a social organization, in which guise the salesmen will meet weekly to discuss the problems of the business and to further the social intercourse between the employees of the firm.

The salesmen were very enthusiastic about the plan and immediately went to work in earnest to organize their club. It is to be known as the Salesmen's Club, Tremont Branch, Richard Webber. They elected James Thompson chairman, Mr. Ryan vice-chairman, Mr. Kassabaum secretary, and Charles Hunter, the manager of the store, treasurer.

This innovation of organizing the employees of a market, ought to be successful, especially when the salesmen organized have their own officers, and do not lose their individuality in managing their own association. Steps are to be taken within the next week towards organizing the salesmen in the Mt. Vernon and Harlem stores of Richard Webber, as well as to also organize the delivery men of the various branches along the same lines.

THE HAM FAIR OF PARIS.

(Continued from page 40.)

preparations of this kind, which are annually made to Rome, are a witness of their superiority as to taste." Strabo adds that the Gauls provide salt meats for "not only Rome, but also the greater part of the Italian markets." In addition, he mentions the reputation of the hams prepared by the Iberians of the Pyrenees perpetuated today in the Bayonne hams.

"During the Merovingian epoch each rich habitation had abundant supplies of salted pork. Gregory of Tours relates that the Queen

Fredegonde, wishing to villify a certain Nectaire, accused him of stealing the Royal provisions, 'tergora multa,' from where they were deposited, an expression which can only mean hams. The same historian, wishing to give a large idea of the wealth of Eberulf, lord of Tours, said that his house overflowed with hams. In Paris, some statutes were given by Louis XI, in 1475, to the corporations of pork butchers and sausage manufacturers."

Even today, in our villages, the sacrifice of the pig is a domestic fete. It is only near towns that the preparing of salted meats, hams and sausages is not carried on by the agriculturist proprietors or farmers, because they are too occupied with the growing of cereals and vegetables. As for townsmen, they are admirably served by our skilful pork purveyors, whose shops, luxuriant in marble, contain hundreds of alluring products such as were formerly either unknown or ignored.

The other day, when we heard a comely country-woman crying to the crowd, "Taste my Vire chitterlings," we were reminded of the sellers of the time before the Revolution, who vaunted in picturesque and malicious phrases the goods displayed in their baskets. The traditional good things of France are thus perpetuated from one century to another. The temperate climate, clear sky, varied vegetation of infinite number, are necessary to give that delicious taste and light perfume of violet which distinguish the flesh of the French pigs, and which neither the pigs of Brandenburg nor all Prussia possess, nor those which, in North America, have so much contributed to the wealth of the Far West.

The Germans can boast of their sausages and salted meats of Hamburg, and even, with a touch of pride, of the famous hams of Mayence! Mayence, the Gallo-Roman town of the Rhine, also owes its charcuterie (pork purveying) renown to the rejuvenation of ancestral methods, used in harmony with modern machinery. The Germans have one superiority over us of a zootechnic and economic character; they have known how to exploit the animal which interests us in the best manner, not hesitating to follow the way laid down by us to them.

The Paris Ham Fair is not perhaps so joyous a festival as formerly, as towards the evening lamps were lit and frivolity became the order of the day, notwithstanding the ordinances of the Government and the Municipal Council from 1790 onwards, all expressly stating that "the Ham Fair will be open at six o'clock of the morning and will be stopped at the close of day. At no moment may the stalls be lighted."

At the present time, as never before, the enforcement of this ordinance is essential, as the enemy is not only at the gates, but is overhead, traveling through the air with his death-dealing machines, which look for points of attack in such illuminations as would be shed from the lights of a fete, like those which might be used in the evenings at the Ham Fair.—London Meat Trades' Journal.

HIDE AND SKIN MARKETS.

(Continued from page 30.)

Texas, 21,000 Colorados, 1,800 heavy cows, 3,000 branded cows, around 15,000 native bulls and 11,000 branded bulls. All selections with the exception of light native cows participated and the trading was pretty well scattered among different buyers, which the packers seem to figure indicates a good all round demand from different classes of tanners. In spready steers one packer sold two cars each stuck throats and koshers at 26c. for June salting that may possibly include a few early Julys. Another packer sold one car January-February at 22½c. including the grubbies on sample grub selection at 21½c. There has been quite extensive trading in spready steers in New York City ranging



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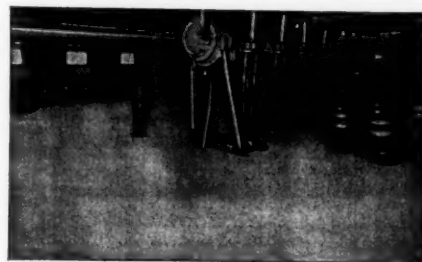
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22½¢. for March, 23½¢. for April, 24½¢. and 25¢. for May, while several packers sold car per month June to December inclusive at 26¢. In fact, one packer got 26½¢. Most New York packers now talking 27¢. for June-December. Native steers sold to the extent of 5,000 or 6,000 February-March 19½¢., rather heavy average, while 15,000 to 20,000 January-February-March of lighter average brought 20¢. in connection with 5,000 or 6,000 Aprils at 21½¢. In addition to this, a couple of cars late April early Mays brought 22½¢. and some 12,000 late May including entire June production quite light average stock sold at 23¢. This packer is now talking 23½¢. to 24¢. for some more, although other packers would still sell Mays at 23¢. with Aprils at 21½¢@22¢. There is still a fair supply of February-March being offered at 20¢. Total trading in butt brands was right around 15,000 April-May, one packer selling at 19½¢. for April, 20½¢. for May, while another packer accepted 20¢. for both months. The market is now quite well cleaned up on this selection and straight Mays held for 21¢. Texas steers moved to the extent of two or three cars May salting of heavy at 21½¢. while another packer cleaned up their May production all weights at 21¢. for heavy, 20¢. for lights and extremes which is half cent less than they are asking on the heavies and lights, but let them go in order to get full asking prices for May salting butts and Colorados. The market is generally considered strong at 21½¢. for heavy, 20½¢. for light and 20¢. for extremes of May salting and not many being offered. Total trading on Colorados will figure somewhere from 20,000 to 25,000, the Aprils at 19½¢. and Mays at 20¢. on one deal. Another deal took Aprils alone at 19½¢. One packer secured 20¢. for both April and May because they included their butt brands at the same price. The market is now quite well cleaned up and Mays alone are generally held 20¢@20½¢. One lot of about 2,000 strictly May salting heavy native cows brought 23¢. Others are

offered at this price without takers. Aprils obtainable around 22¢. No trading reported this week in light native cows. Packers are offering late April and May together at 23¢., although Aprils alone might be had at 22¢. One packer cleaned up their May production of branded cows, estimated around 2,500 to 3,000 hides, at 20¢., which is the general asking price, and not many Mays being offered. Native bulls were quite active this week. One party cleaned out 4,000 to 5,000 at 18¢. running from January 1 to August 1, while another packer sold about 2,000 April and May salting at 18¢. with 4,000 June-July at 19¢. An independent packer sold about 4,000 June to November inclusive that are generally light average at 19¢. There are still some January to June being offered at 18¢. with June forward at 19¢., but packers expect to get more money for July forward. Branded bulls were also quite active. Two packers cleaned up their January to July 1 including all points both heavy and light average at 16¢. involving around 11,000 hides.

Boston.

Country hides are still relatively low as compared with the packer market. Offerings are light as the receipts of later hides are small. The market is firm at gathering points and the demand, especially for good upper leather hides is improving. Ohio buffs are quoted 18¢@18½¢. for current take-off and extremes at 19¢@19½¢. Ordinary southern, 25 to 60 lbs., are offered firmly at 16¢@16½¢., with northern and abattoirs one-half to one cent higher. The calfskin market is stronger and eastern tanners who have been practically out of the market for months are now showing more interest. The kill so far this year has been light and a small increase in demand has strengthened the market considerably. Dealers are now talking \$1 for 4 to 5 lbs.; \$1.35@1.40 for 5 to 7; \$1.95@2 for 7 to 9; and \$2.35 for 9 to 12. The foreign market

continues high and firm with little trading being done because of the high asking prices. Paris city skins offered at 28¢.

New York.

DRY HIDES.—The business for the past week was very dull with no trading of any size. Stocks on hand are large, totaling a quarter million hides against eleven thousand at this time last year. The market is nominally quoted at 29¢@29½¢. for Bogotas and 28¢@28½¢. for Central Americans. Recent imports include 30,000 Buenos Ayres hides on tanners account.

WET SALTED HIDES.—There have been sales of about 5,000 Mexicans during the period under review. Prices were around 17½¢. according to quality, being on the same basis as selling prices of the previous week. The market for South American frigorificos was somewhat easier, which has found expression in sales of 12,000 hides, mostly Argentines at 21½¢.; this being ¼¢. off last price.

CITY PACKER HIDES.—The market has been very strong for all sorts of packer hides with the following sales for the current week: 6 cars Colorados, April kill, at 19¢.; 7 cars Colorados, May kill, at 19½¢.; 5 cars spreads, May kill, at 25¢.; 2 cars native steers, May kill, at 22¢.; 1 car bulls, current kill, at 18¢.

COUNTRY HIDES.—Quiet. Sellers have fair sized stocks on hand which they are holding for full asking rates. Good hides are in short supply. Demand is small for any sorts or selections. Dealers quoting 17½¢@17½¢. for hides 25 pounds and up, selected basis. Small lots have sold at 15½¢@16¢. flat, according to quality.

CITY CALFSKINS.—Five thousand city skins 7 to 9 lbs. sold at \$2.12½. Heavy skins are quoted at \$2.55. The slaughter is running now more to heavier skins and these are more salable than the light weights.

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers.....	\$8.00@9.00
Poor to fair native steers.....	7.00@7.90
Oxen and stags.....	5.25@7.75
Bulls.....	5.50@7.75
Cows.....	3.75@7.50
Heifers.....	5.25@8.25
Good to choice steers one year ago.....	7.90@9.15

LIVE CALVES.

Live veal, fair, per 100 lbs.....	10.25@10.50
Live veal, calves, buttermilk.....	—@—
Live calves, fed, per 100 lbs.....	—@—
Live veal, calves, culls, per 100 lbs.....	7.00

LIVE SHEEP AND LAMBS.

Live lambs, choice.....	9.00@12.00
Live lambs, yearlings.....	7.00@7.50
Live sheep, good ewes.....	4.00@5.50
Live sheep, wethers.....	6.00@7.00

LIVE HOGS.

Hogs, heavy.....	@8.15
Hogs, medium.....	@8.15
Hogs, 140 lbs.....	@8.15
Pigs.....	@8.15
Bougs.....	@8.15

DRESSED BEEF.

CITY DRESSED.

Choice native heavy.....	13 @13½
Choice native light.....	@13
Native, common to fair.....	12 @12½

WESTERN DRESSED BEEF.

Choice native heavy.....	12½@13
Choice native light.....	12 @12½
Native, common to fair.....	@12
Choice Western, heavy.....	@12
Choice Western, light.....	@12
Common to fair Texas.....	11½@12
Good to choice hifers.....	11½@12
Common to fair hifers.....	@11
Choice cows.....	@11
Common to fair cows.....	10½@12
Fleshy Bologna bulls.....	11 @12

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	15½@16	@16
No. 2 ribs.....	13½@14½	@15
No. 3 ribs.....	12½@13½	@14
No. 1 loins.....	15½@17	@17
No. 2 loins.....	14 @16	@16
No. 3 loins.....	13 @15	@15
No. 1 hinds and ribs.....	@15	15½@16
No. 2 hinds and ribs.....	@14½	15 @15½
No. 3 hinds and ribs.....	@14	14 @14½
No. 1 rounds.....	12½@13½	@13½
No. 2 rounds.....	12 @12½	@13
No. 3 rounds.....	11½@12	@12½
No. 1 chucks.....	10 @10½	@12
No. 2 chucks.....	9½@9	@11
No. 3 chucks.....	8½@9	@10½

DRESSED CALVES.

Veals, city dressed, good to prime, per lb.....	@16½
Veals, country dressed, per lb.....	@15½
Western calves, choice.....	@14½
Western calves, fair to good.....	@14
Grassers and buttermilks.....	@12

DRESSED HOGS.

Hogs, heavy.....	@10½
Hogs, 180 lbs.....	@10½
Hogs, 160 lbs.....	@11
Hogs, 140 lbs.....	@11½
Pigs.....	@11½

DRESSED SHEEP AND LAMBS.

Spring lambs, choice.....	@22
Lambs, choice.....	@18½
Lambs, good.....	@18
Lambs, medium to good.....	@17½
Sheep, choice.....	@13
Sheep, medium to good.....	@12
Sheep, culls.....	@11

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	@15½
Smoked hams, 12 to 14 lbs. avg.....	@15
Smoked hams, 14 to 16 lbs. avg.....	@14½
Smoked picnics, light.....	@12½
Smoked picnics, heavy.....	@12

Smoked shoulders.....	@11½
Smoked bacon, boneless.....	@17½
Smoked bacon (rib in).....	@16½
Dried beef sets.....	@28
Smoked beef tongue, per lb.....	@20
Pickled bellies, heavy.....	@13½

FRESH PORK CUTS.

Fresh pork loins, city.....	@18
Fresh pork loins, Western.....	@16
Frozen pork loins.....	@12
Fresh pork tenderloins.....	@25
Frozen pork tenderloins.....	@22
Shoulders, city.....	@13
Shoulders, Western.....	@11½
Butts, regular.....	@14
Butts, boneless.....	@15½
Fresh hams, city.....	@17
Fresh hams, Western.....	@15
Fresh picnic hams.....	@10

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.....	\$70.00@75.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.....	60.00@65.00
Black hoofs, per ton.....	@30.00
Striped hoofs, per ton.....	@40.00
White hoofs, per ton.....	65.00@70.00
Thigh bones, avg. 85 to 90 lbs. per 100 pcs.....	85.00@
Horns, avg. 7½ oz. and over, No. 1's.....	@200.00
Horns, avg. 7½ oz. and over, No. 2's.....	@100.00
Horns, avg. 7½ oz. and over, No. 3's.....	@75.00

BUTCHERS' SUNDRIES.

Fresh steer tongues.....	11 @14c. a pound
Fresh cow tongues.....	10 @11c. a pound
Calves' heads, scalded.....	55 @60c. a piece
Sweetbreads, veal.....	25 @90c. a pair
Sweetbreads, beef.....	@30c. a pound
Calves' livers.....	@25c. a pound
Beef kidneys.....	@12c. a piece
Mutton kidneys.....	@5c. a piece
Livers, beef.....	10 @12½c. a pound
Oxtails.....	9 @10c. a piece
Hearts, beef.....	7 @8c. a pound
Rolls, beef.....	@30c. a pound
Tenderloin beef, Western.....	30 @40c. a pound
Lambs' fries.....	@10c. a pair
Extra lean pork trimmings.....	@12½c. a pound
Blade meat.....	@12½c. a pound

BUTCHERS' FAT.

Ordinary shop fat.....	@3
Suet, fresh and heavy.....	@5½
Shop bones, per cwt.....	25 @35

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	@1.00
Sheep, imp., medium per bundle.....	@80
Sheep, domestic, wide, per bundle.....	@70
Sheep, domestic, medium, per bundle.....	@50
Sheep, domestic, narrow med., per bundle.....	@50
Hog, American, free of salt, tea. or bbis., per lb., f. o. b. New York.....	@70
Hog, extra narrow selected, per lb.....	@70
Hog, middles.....	@11
Beef rounds, domestic, per set, f. o. b. Chicago.....	@10
Beef rounds, export, per set, f. o. b. New York.....	@26
Beef bungs, piece, f. o. b. New York.....	@23
Beef middles, per set, f. o. b. New York.....	@71
Beef middles, per set, f. o. b. Chicago.....	@68
Beef weasands, per 1,000, No. 1s.....	@6½
Beef weasands, per 1,000, No. 2s.....	@3

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	21½	23½
Pepper, Sing., black.....	15	17
Pepper, Penang, white.....	20	22
Pepper, red.....	21	24
Allspice.....	5	7
Cinnamon.....	16	20
Coriander.....	4½	6½
Cloves.....	19	22
Ginger.....	14	17
Mace.....	62	66

SALTPETRE.

Crude.....	—@—
Refined.....	13 @13½

GREEN CALFSKINS.

No. 1 skins.....	@24
No. 2 skins.....	@22
No. 3 skins.....	@18
Branded skins.....	@17
Ticky skins.....	@17
No. 1 B. M. skins.....	@21
No. 2 B. M. skins.....	@19
No. 1, 12½-14.....	@270
No. 2, 12½-14.....	@250
No. 1 B. M., 12½-14.....	@245
No. 2 B. M., 12½-14.....	@235
No. 1 kips, 14-18.....	@3.05
No. 2 kips, 14-18.....	@3.25
No. 1 B. M. kips.....	@2.26
No. 2 B. M. kips.....	@2.15
No. 1, heavy kips, 18 and over.....	@3.75
No. 2, heavy kips, 18 and over.....	@3.50
Branded kips.....	@2.05
Heavy branded kips.....	@2.20
Ticky kips.....	@2.20
Heavy ticky kips.....	@2.53

DRESSED POULTRY.

FRESH KILLED.

Fowl—Dry packed, 12 to box—	
Western boxes, 48 to 55 lbs. to doz., dry-picked.....	@18½
Western boxes, 36 to 42 lbs. to doz., dry-picked.....	16½@17
Fowl—bbis.—	
Western dry-pkd., 4-4½ lbs.....	@16½
Southern and S. W., dry-pkd., avg. best.....	@16
Other Poultry—	
Old Cocks, per lb.....	11½@12
Squabs, prime, white, 10 lbs. to doz. per doz.....	@3.75

LIVE POULTRY.

Chickens, broilers, nearby choice.....	25 @26
Fowls, choice.....	@16½
Roosters, old.....	@11
Ducks, L. I. Spring.....	@20
Turkeys, mixed hens and toms.....	@12
Geese, per lb.....	@10

BUTTER.

Creamery, extras (83 score).....	@28½
Creamery, higher (scoring lots).....	@29½
Creamery, Firsts.....	27½@28½
Process, Extras.....	@24
Process, Firsts.....	@23½

EGGS.

Fresh gathered, extras.....	@24
Storage packed, extra firsts.....	@22
Regular packed, extra firsts.....	@21
Regular packed, firsts.....	@21
Fresh gathered, seconds.....	@19½
Fresh dirties, No. 1.....	@18
Fresh chex, good to prime.....	16½@17

FERTILIZER MARKETS.

BASIS NEW YORK DELIVERY.

Concentrated tankage, Chicago.....	2.10 @2.25
Bone meal, steamed, per ton.....	20.00 @21.75
Bone meal, raw, per ton.....	@28.00
Hoof meal, per unit, Chicago.....	2.10 @2.25
Dried blood, West, high grade, fine, f. o. b. Chicago, prompt.....	2.37½@2.40
Dried blood, f. o. b. New York.....	2.45 @2.50
Nitrate of soda—spot.....	2.32½@2.35
Bone black, discard, sugar house del. New York.....	@21.00
Dried tankage, N. Y., 11 to 12 per cent. ammonia, f. o. b. New York.....	2.60 and 10c.
Tankage, 11 and 12 p. c., f. o. b. Chicago, prompt.....	2.20 and 10c.
Garbage tankage, f. o. b. New York.....	@7.00
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, Baltimore.....	nom@3.10 and 10c.
Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos. Lime, c. i. f. Charleston and New port News.....	3.15 and 10c.
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (35c. per unit available phos. acid).....	nom@2.70 and 35c.
Sulphate ammonia gas, for shipment, per 100 lbs., guar., 25%.....	3.20 @3.25
Sulphate ammonia gas, per 100 lbs., spot, guar., 25%.....	3.20 @3.25
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston.....	6.50 @7.70
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,400 lbs.....	3.50 @3.75
The same, dried.....	2.75 @4.00

